

Directions for Removing and Adjusting Kitchen Cabinet Shelves

Inside the kitchen cabinets, the shelves rest on small support pieces (often called shelf pins or clips) that fit into a series of holes along the cabinet walls. These allow the shelves to be adjusted up or down. To move or remove a shelf:

- 1. Empty the Shelf**

Begin by removing everything from the shelf. This makes the process easier and prevents items from falling or breaking.

- 2. Push Support Pin and Lift**

Place your hands under the shelf, close to each side wall. Gently lift straight upward to free the shelf from the support pins. If it feels stuck, tilt one end slightly upward while keeping the other side steady until the shelf clears the supports.

- 3. Remove the Support Pins**

Look along the inside walls of the cabinet—there will be small metal or plastic pins inserted into pre-drilled holes. Carefully pull or wiggle these pins out. Some may slide out easily by hand, while others may need a gentle tug with pliers.

- 4. Reposition the Pins**

Decide on the new height where you'd like the shelf to sit. Insert each pin into the holes at the same level on all four sides of the cabinet. Double-check that all pins are aligned at the same height to ensure the shelf sits flat.

- 5. Replace the Shelf**

Lower the shelf back into the cabinet, setting it carefully onto the new pin positions. Make sure it's securely resting on all four supports before placing items back on top.

- 6. Final Check**

Press gently down on the shelf to confirm stability. Once secure, you can return your dishes, food, or other items.



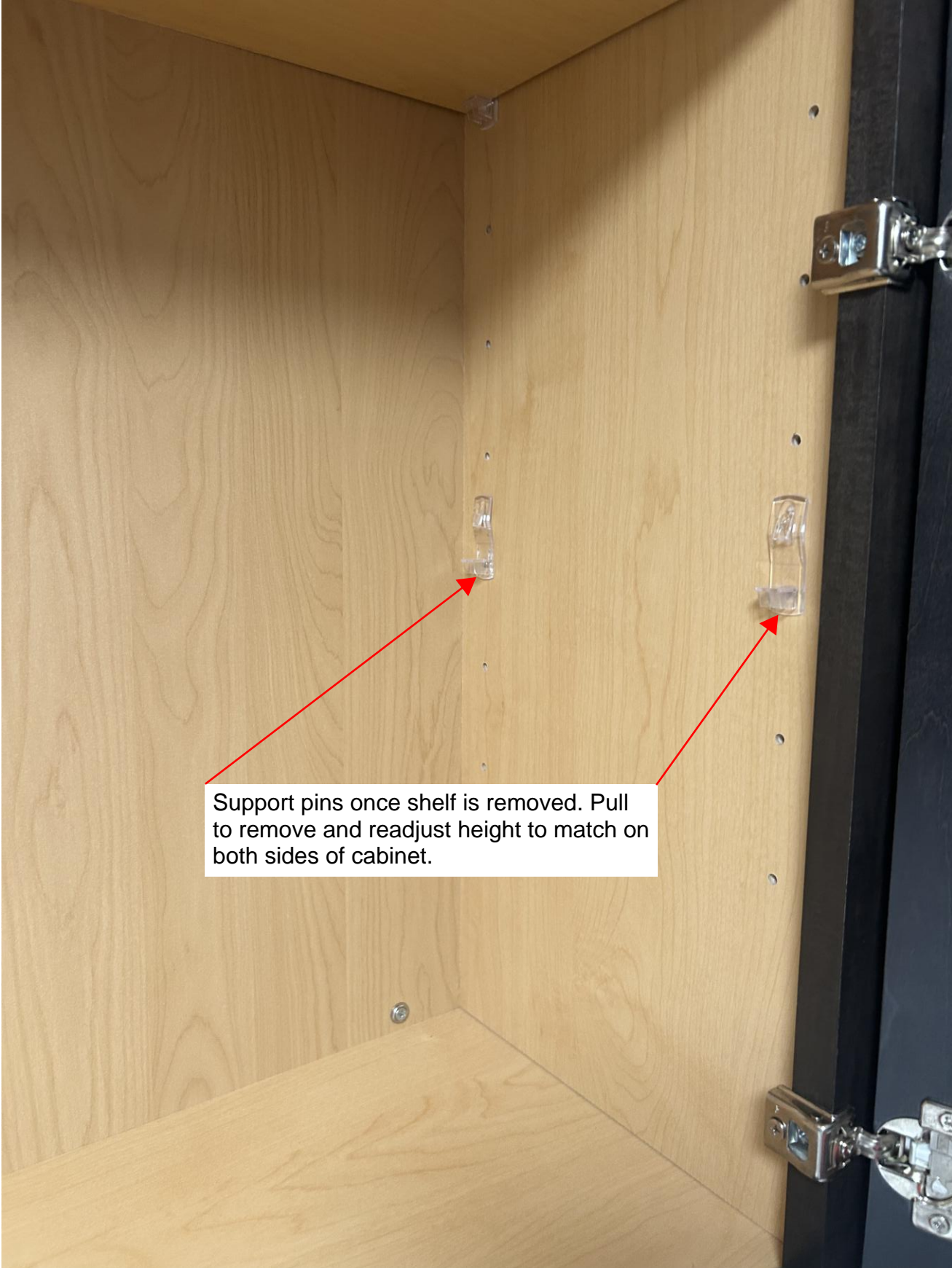
Support pins



Push both support pins in and raise shelf



Once one side of pins are both pushed,
push both support pins in and raise shelf
on opposite side.



Support pins once shelf is removed. Pull to remove and readjust height to match on both sides of cabinet.



Shelving removed.

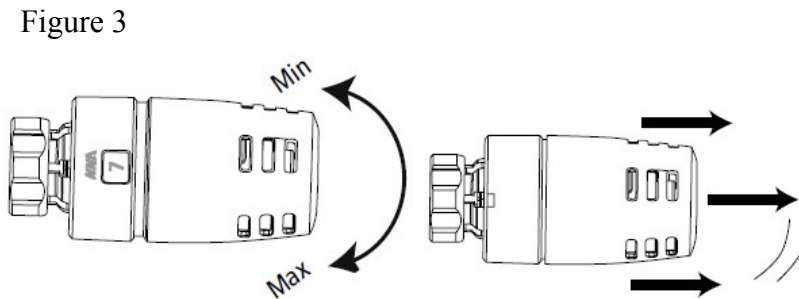
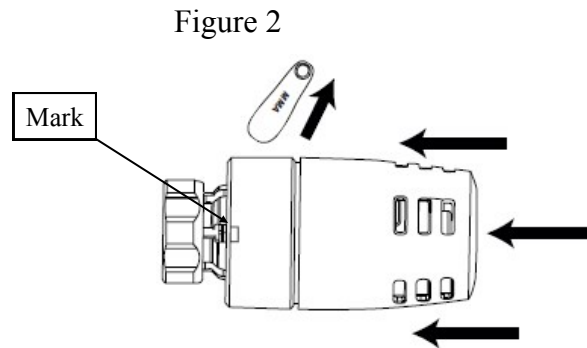
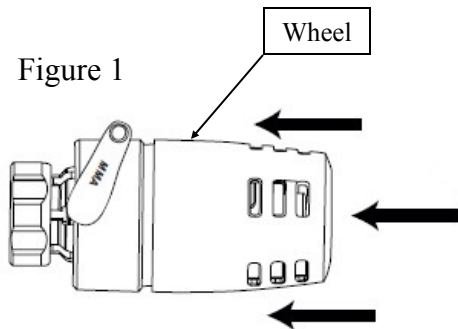
Maximum & Minimum Setting

Maximum setting

1. Turn the wheel to maximum.
2. Push the mark in with limit tool (located opposite the dial setting window) and press in the wheel handle 1-2 mm until it stops. (Figure 1)
3. Remove the limit tool and press in the wheel handle until it stops. (Figure 2)
4. Set the required temperature according to the chart below.
5. Pull the wheel handle out and the maximum temperature is set. (Figure 3)

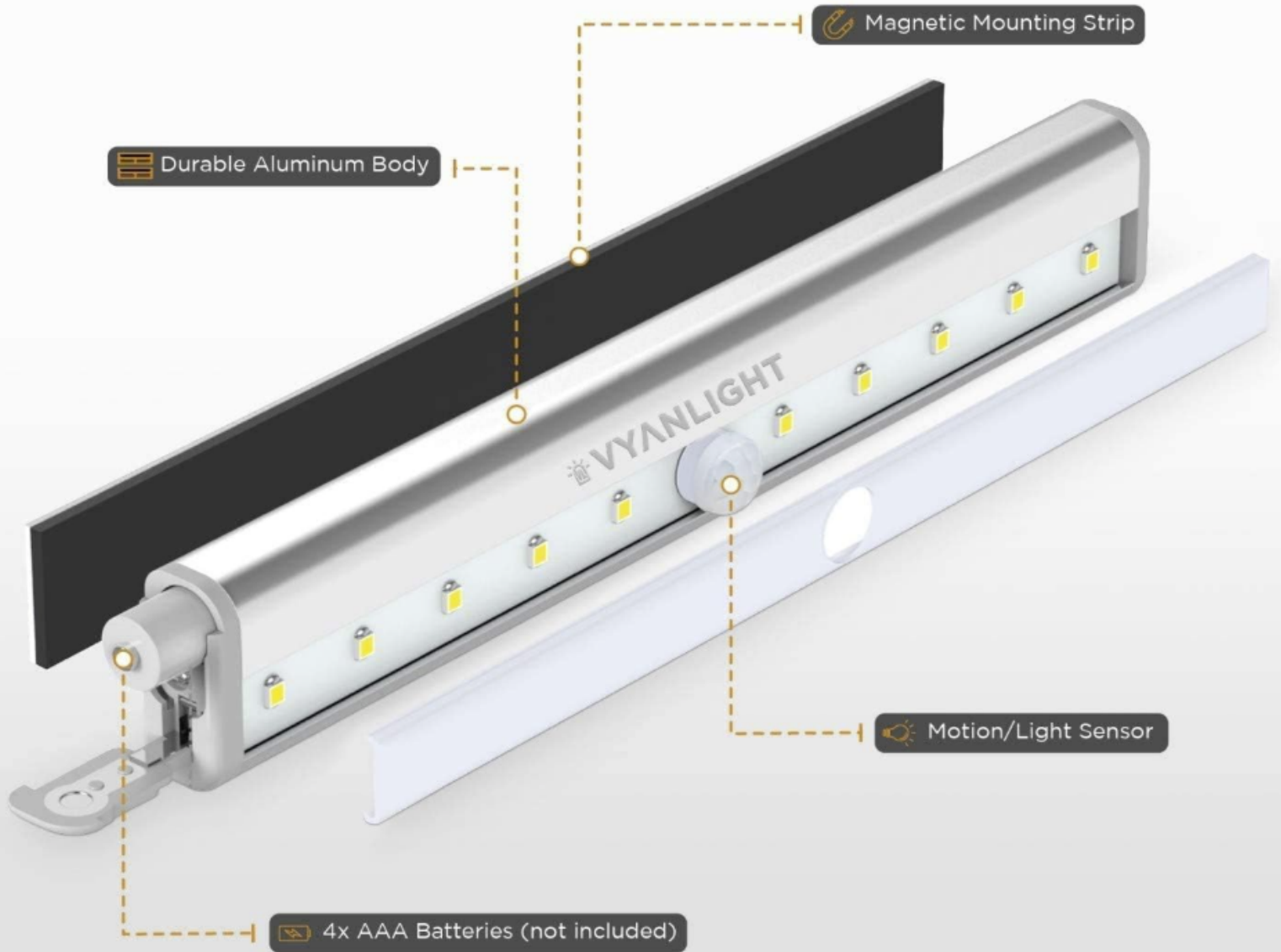
Minimum setting

1. Turn the wheel to minimum
2. Push the mark in with limit tool (located opposite the dial setting window) and press in the wheel handle 1-2 mm until it stops.
3. Remove the limit tool and press in the wheel handle until it stops.
4. Set the required temperature according to the chart below.
5. Pull the wheel handle out and the minimum temperature is set.



DIAL SETTINGS								
0	*	1	3	5	6	7	8	9
Off	50	54	61	68	72	75	79	82
	Frost Protection							





Directions for VYANLIGHT Undercabinet Lighting

Uses passive infrared (PIR) technology to detect human movement within 9 feet and turns on automatically in the dark. Then turns off automatically after a few seconds when movement is no longer detected, or if there is too much light in the area.

1. Slide battery slot open and insert (4) AAA batteries as depicted on the side of light. Close battery slot.
2. Pull off the protective coating of the adhesive tape.
3. Apply adhesive side of the magnetic strip on a flat, dry, clean surface where you want to mount the light.
4. Mount the light on the magnetic strip.

Note: If light needed while room is lit, cover sensor for 5 seconds, release coverage, and light will turn on.

RESILIENT MAINTENANCE CHECKLIST

Proper care of your resilient floor will help maintain the appearance and performance of your resilient floor by following recommended preventative, routine, and wet cleaning guidelines.

Maintenance instructions for Resilient Flooring (LVT and Sheet)

Post Construction Cleaning

- Dry mop floor using a microfiber mop pad or appropriate floor vacuum to remove dust particulate from the floor.
- Spray neutral pH cleaner (true neutral pH is 7.0 - it is important to be as close to 7.0 as possible to prevent soil attracting residue), such as Shaw TOTALCARE® Hard Surface Cleaner or Diversey Stride, onto the floor in manageable area (spray mist will dry quickly). Use a microfiber wet mop pad to mop the floor with cleaner. If the pad becomes dirty, be sure to replace the pad with a new microfiber wet mop pad. Work floor in sections.
- Always rinse the floor by mopping it with water only to remove any remaining residue from the floor.
- Avoid using mop and shine products on resilient flooring.
- In the event where dry wall dust/construction dust is mopped with water only, a residue film will appear on the floor after drying. Use the process below to remove the film from the floor.

Process to remove construction residue or cloudy film from resilient flooring

- Dry mop floor to remove any construction dust or exterior soil tracked onto the flooring. Use microfiber dry mop pad. If microfiber dry mop pad gets dirty, replace the pad with a clean pad.
- Spray neutral pH cleaner, such as Shaw TOTALCARE® Hard Surface Cleaner or Diversey's Stride, onto the floor in manageable area (spray mist will dry quickly). Work floor in sections. For smooth surface, use a low rpm (175 rpm) buffer with a 3M red pad on flooring with neutral pH cleaner applied to the floor to remove the residue film. (Never Dry Buff). For embossed or textured flooring, use a cylindrical brush scrubber with red brushes and a neutral pH cleaner applied to the floor to remove the residue film.
- Using a wet microfiber mop pad, rinse with water only to remove any remaining residue from the flooring. When a wet mop pad becomes dirty, be sure to replace the pad with a new microfiber wet mop pad.

Repeat steps #2 and #3, if necessary.

When the resilient flooring is cleaned properly, the floor will have the same visual as right out of the box!

PREVENTATIVE MAINTENANCE

1. Care for newly installed floors

- Avoid heavy traffic for 24 hours.

- Adhering tape to the surface of your resilient flooring could damage the surface. **Do not** use tape to secure floor protection directly to the floor during construction or renovation. Instead, adhere tape to the material used to protect the floor and secure it to the base molding along the wall. A material such as ram board can also be used to protect your flooring.
- Proper furniture protection is required to prevent scratching and scuffing of LVT flooring. It is recommended to use industrial strength felt protection. These can be purchased from the following websites:

1. www.1877floorguy.com
2. www.expandedtechnologies.com
3. www.shifflerequipment.com
4. www.allglides.com

- Moving heavy objects requires protective barriers to distribute the weight such as plywood (1/4" or thicker) or heavy cardboard to prevent damage to the wear layer.
- Place chair pads underneath rolling chairs to prevent damage to the LVT flooring.
- Remove adhesive residue with a clean white cloth dampened with odorless mineral spirits or isopropyl alcohol.
- Only low moisture or damp mopping is recommended initially, if needed.
- Wait 4 days before normal wet cleaning and/or auto scrubbing the floor.
- Avoid direct sunlight on LVT flooring as it can cause fading and expansion of vinyl planks. Use window protection.
- Surface temperature should not exceed 100F (38C) from sunlight, bed bug treatment, steam mop, etc, and temperatures should not fall below 55F (13C). Exposing products to temperatures outside the recommended range could cause expansion of vinyl planks.

2. Identify and address all sources of soiling

- Maintain a clean exterior (parking lots and walkways) where dirt enters the building.
- Proper mats should have non-staining backing, use PVC backed matting. Use mats at entranceways, transition areas and special areas such as food service areas/restrooms to confine soil, oil, grease, and high moisture areas.
- Entrance mats keep soil and moisture outside. Two matting categories are:

Soil Removal – used at exterior entrances to remove soil from shoes.

Absorbent mats – used inside to minimize moisture.

- Mats should cover at least 6 footsteps to capture soil transferring from shoes. Additional matting may be necessary during inclement weather. Include mats in the maintenance program and keep them clean.

ROUTINE MAINTENANCE

1. Remove dry soil

- Sweep, vacuum or dust-mop frequently to remove soil particles that can abrade the wear layer.
- Dust mop treatments are not recommended since these products can transfer and attract soil.
- Do not use vacuums with rotating beater bars on hard surfaces.

2. Promptly address spots and spills

- All spills should be addressed as quickly as possible to avoid staining and slip/fall hazards.
- Absorb wet spills and if necessary, use a neutral pH vinyl cleaner* and rinse with water.
- Isopropyl alcohol or mineral spirits can be used for oil/grease (petroleum-based) and/or scuff marks.

3. Remove scuffs

- Cleaning with an auto scrubber or spray buffing with a spray/buff solutions* using a low (175 rpm) machine and red pad will remove scuff marks. Agitation is the key to remove these marks.
- A tennis ball placed on the end of a stick, such as a broom handle, can be used as a tool to remove scuff marks. This allows you to remove scuffs from a standing position on smaller areas.

DISINFECTION AND CLEANING

- Some disinfectants contain chemicals that can stain, discolor, and cause general harm to your flooring product. Quaternary Ammonium Salts are among those that have been found to be harmful to your flooring when used over time. If a quaternary ammonium-based chemical is used, allow for the recommended kill time and immediately rinse the area with water. Failure to remove quaternary based chemistry from the floor can result in sticky soil attracting residue and potential discoloration. A Neutral pH cleaner is designed to aid in the removal of dirt and soil, which is any non-living particle. To aid in the removal of living bacteria or viruses, a disinfection chemistry must be used.
- ProKure V - This is an EPA registered disinfectant
- Diversey Virex II 256 can be used as a disinfectant cleaner. It is bactericidal, virucidal and fungicidal. Rinsing with water is required after use.

Kills MRSA and VRE.

Meets bloodborne pathogen standards for decontaminating blood and body fluids.

- 3M C-Diff tables are safe for vinyl flooring. Bleach will damage the wear layer of vinyl, do not use bleach. Rinsing with water is required after use.

WET CLEANING

- Always pre-vacuum or dry dust mop before wet cleaning.
- Use neutral pH floor cleaner* and follow the manufacturer's instructions for dilution and use.

- Common systems are: Microfiber wet mop or mop and two-bucket system and Automatic scrubbing with a red 3M pad/equivalent brushes.
- Rinse the floor with clean water. Repeat the rinse process if necessary to remove all haze.
- Do not use brown or black pads/brushes. These pads are too aggressive and can damage the floor.
- Products containing bleach and steam mops are not recommended.

The above guidelines are recommended to maintain LVT, LVP, SPC, WPC and sheet resilient products. Application of finish is optional in certain applications. Always follow the finish manufacturer's instructions for mixing and method of application. It is also recommended that if a finish is applied, the stripping process be performed using a 175 RPM buffer with red pad and compatible stripping solution. Specialty floors such as sports floors with cushion back, ESD/static-control, and floating floors will have exceptions to the maintenance guidelines. Contact the Information Center or Technical Support at 1.800.471.7429.

*There are many available cleaning and maintenance products for hard surfaces, especially resilient floors. These products should be evaluated since each location can have different requirements due to the type of soil, performance expectations and available maintenance equipment. Applying finishes will change the original product and the finish becomes the wear layer. The following are suggested products to assist the maintenance program:

- Neutral Cleaners – Diversey's STRIDE or PROMINENCE or Shaw TOTALCARE® Hard Surface Cleaner
- Ecolab neutral cleaners – High Performance Cleaner, Oasis 100
- Spray and Buff – Diversey SNAPBACK. Unitex Rebound
- Gloss Finish – Diversey Carefree, Ecolab Maxx Durable, Hilway Direct Plus Gloss
- Matte Finish – Diversey Carefree Matte, Ecolab Maxx Matte Durable, Hilway Direct Primo ·
www.1877floorguy.com 1.877.356-6748

Proper care of your resilient floor will help maintain the appearance and performance of your resilient floor by following recommended preventative, routine and wet cleaning guidelines.

Maintenance instructions for Resilient Flooring (LVT and Sheet)

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- Always rinse the floor with water only by mopping water to remove any remaining residue from the floor.
- Avoid using mop and shine products on resilient flooring.

- Some disinfectants contain chemicals that can stain, discolor and cause general harm to your flooring product. Quaternary Ammonium Salts are among those that have been found to be harmful to your flooring when used over time. Take care to choose pH neutral products only.
- In the event where dry wall dust/construction dust is mopped with water only, a residue film will appear on the floor after drying. Use the process below to remove the film from the floor.

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- Using a wet micro fiber mop pad, rinse with water only to remove any remaining residue from the flooring. When wet mop pad becomes dirty, be sure to replace the pad with a new micro fiber wet mop pad.

Repeat steps #2 and #3, if necessary.

When the resilient flooring is cleaned properly, the floor will have the same visual as right out of the box!

SUGGESTED FREQUENCY CHART FOR RESILIENT FLOOR CARE

Traffic Level	Vacuum or Dust Mop	Spot Removal	Wet Mop or Auto-Scrub
Light <ul style="list-style-type: none"> • Private offices • Cubicles 	2+ times per week	As needed	Wet Mop Weekly Scrub Quarterly
Moderate <ul style="list-style-type: none"> • Shared offices • Secondary hallways • Conference rooms • Classrooms 	1 time per day	As needed	Wet Mop Daily Scrub Monthly
Heavy <ul style="list-style-type: none"> • Common entrances • Elevators • Main hallways • Break rooms • Work rooms • Mail rooms • Patient rooms • Waiting areas 	1+ times per day	As needed	Wet Mop Daily Scrub Weekly

This chart represents a general guideline; identify and schedule your facility for specific conditions and frequencies.



REFRIGERATOR

use & care

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Welcome to our family

Thank you for bringing Frigidaire into your home! We see your purchase as the beginning of a long relationship together.

This manual is your resource for the use and care of your product. Please read it before using your appliance. Keep it handy for quick reference. If something doesn't seem right, the troubleshooting section will help you with common issues.

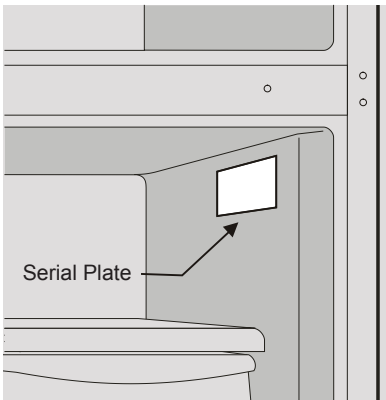
FAQs, helpful tips and videos, cleaning products, and kitchen and home accessories are available at Frigidaire.com.

We are here for you! Visit our website, chat with an agent, or call us if you need help. We may be able to help you avoid a service visit. If you do need service, we can get that started for you.

Let's make it official! Be sure to register your product.

Keep your product info here so it's easy to find.

Model Number _____
 Serial Number _____
 Purchase Date _____



Serial Number Location



Installation Checklist

Doors

- Handles are secure and tight (some models)
- Refrigerator door seals completely to cabinet on all sides
- Freezer door is level from side to side across the top

Leveling

- Refrigerator is level side-to-side and tilted 1/4" (6 mm) front-to-back
- Cabinet is set solid on all corners
- Anti-tip bracket set in front (both sides)

Electrical Power

- House power turned on
- Refrigerator plugged in

Ice Maker (some models)

- House water supply connected to refrigerator (**Warning:** Potable water supply only.)
- No water leaks present at all connections - recheck in 24 hours
- Ice maker is turned ON

Final Checks


- Shipping material removed
- Refrigerator and freezer temperatures set to recommended setting
- Crisper humidity controls set
- Registration card sent in



WARNING

Please read all instructions before using this appliance.

Safety Definitions

 This is the safety alert symbol. It is used to alert of potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



DANGER

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



IMPORTANT

IMPORTANT indicates installation, operation or maintenance information which is important but not hazard-related.



DANGER



DANGER Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

DANGER Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Use only manufacturer-authorized service parts. Any repair equipment used must be designed for flammable refrigerants. Follow all manufacturer repair instructions. Do not puncture refrigerant tubing.



CAUTION



CAUTION Risk of fire or explosion. Dispose of refrigerator properly in accordance with the applicable federal or local regulations. Flammable refrigerant used.

CAUTION Risk of fire or explosion due to puncture of refrigerant tubing. Follow handling instructions carefully. Flammable refrigerant used.



WARNING

CALIFORNIA RESIDENTS ONLY
Cancer and Reproductive Harm
www.P65Warnings.ca.gov

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IMPORTANT SAFETY INFORMATION

Safety Instructions

- DO NOT store or use gasoline, or other flammable liquids, or aerosols within or in the vicinity of this or any other appliance. Read product labels for warnings regarding flammability and other hazards.
- DO NOT operate the refrigerator in the presence of explosive fumes.
- Avoid contact with any moving parts of automatic ice maker.
- Remove all staples from the carton. Staples can cause severe cuts, and also destroy finishes if they come in contact with other appliances or furniture.



WARNING

Do not use electrical appliances inside the food storage compartments of the appliance unless they are of the type recommended by the manufacturer.

Child Safety

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Destroy or recycle the carton, plastic bags, and any exterior wrapping material immediately after you unpack the refrigerator. Children should **NEVER** use these items to play. Cartons covered with rugs, bedspreads, plastic sheets or stretch wrap may become airtight chambers, and can quickly cause suffocation.

Proper Disposal of your Appliance

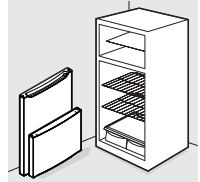
Risk of child entrapment

Child entrapment and suffocation are not problems of the past. Junked or abandoned appliances are still dangerous – even if they will sit for “just a few days”. If you are getting rid of your old unit, please follow the instructions below to help prevent accidents.

We strongly encourage responsible appliance recycling/disposal methods. Check with your utility company or visit energystar.gov/recycle for more information on recycling your old appliance.

Before you throw away your old unit:

- Remove doors.
- Leave shelves in place so children may not easily climb inside.
- Have refrigerant removed by a qualified service technician.



IMPORTANT

CFC/HCFC Disposal

Your old refrigerator may have a cooling system that used CFCs or HCFCs (chlorofluorocarbons or hydrochlorofluorocarbons). CFCs and HCFCs are believed to harm stratospheric ozone if released to the atmosphere. Other refrigerants may also cause harm to the environment if released to the atmosphere.

If you are throwing away your old refrigerator, make sure the refrigerant is removed for proper disposal by a qualified technician. If you intentionally release refrigerant, you may be subject to fines and imprisonment under provisions of environmental legislation.



WARNING

Follow these guidelines to ensure safety mechanisms in this appliance will operate properly.

Electrical information

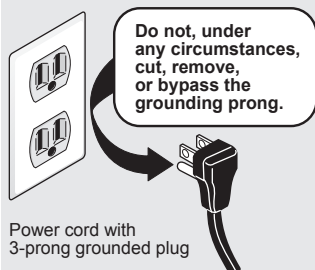
- Plug the unit into its own dedicated 115 Volt, 60 Hz., 15 Amp, AC only electrical outlet. The power cord of the appliance is equipped with a 3-prong grounding plug for your protection against electrical shock hazards. Plug it directly into a properly grounded 3-prong receptacle. You must install the receptacle in accordance with local codes and ordinances. Consult a qualified electrician. Avoid connecting the unit to a Ground Fault Interrupter (GFI) circuit. Do not use an extension cord or adapter plug.
- If the power cord is damaged, an authorized service technician should replace it to prevent any risk.
- Never unplug the refrigerator by pulling on the power cord. Always grip the plug firmly, and pull it straight out from the receptacle to prevent damaging the power cord.
- Unplug the appliance before cleaning and before replacing the AC LED light bulb to avoid electrical shock. Use only a 5-watt or less AC LED light bulb.
- Performance may be affected if the voltage varies by 10% or more. Operating the refrigerator with insufficient power can damage the compressor. Such damage is not covered under your warranty.
- Do not plug the unit into an electrical outlet controlled by a wall switch or pull cord to prevent the unit from being turned off accidentally.



IMPORTANT

Turning the Refrigerator controls to "OFF" will disable your refrigerator's cooling system, but does not disconnect the power to the light bulb and other electrical components. To turn off power to your refrigerator you must unplug the power cord from the electrical outlet.

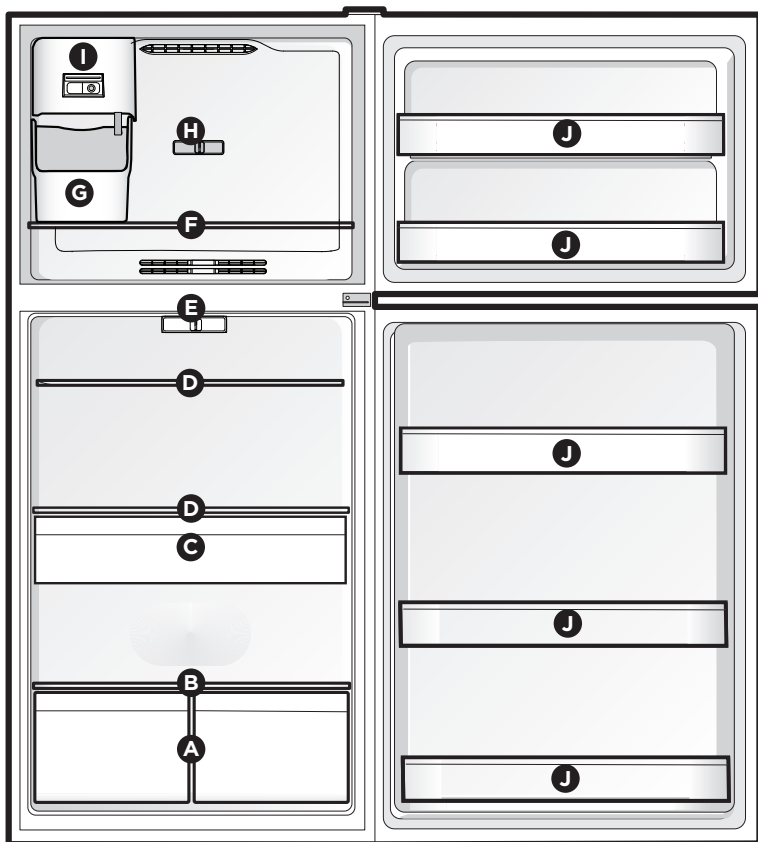
Grounding type wall receptacle



6

FEATURES (FRIGIDAIRE)

*Features may vary according to model



A	Crispers
B	Crisper Cover
C	Deli Drawer*
D	Full Shelves
E	Refrigerator Control

F	Freezer Shelf
G	Ice Bin*
H	Freezer Control
I	Ice Maker*
J	Fixed Door Bins

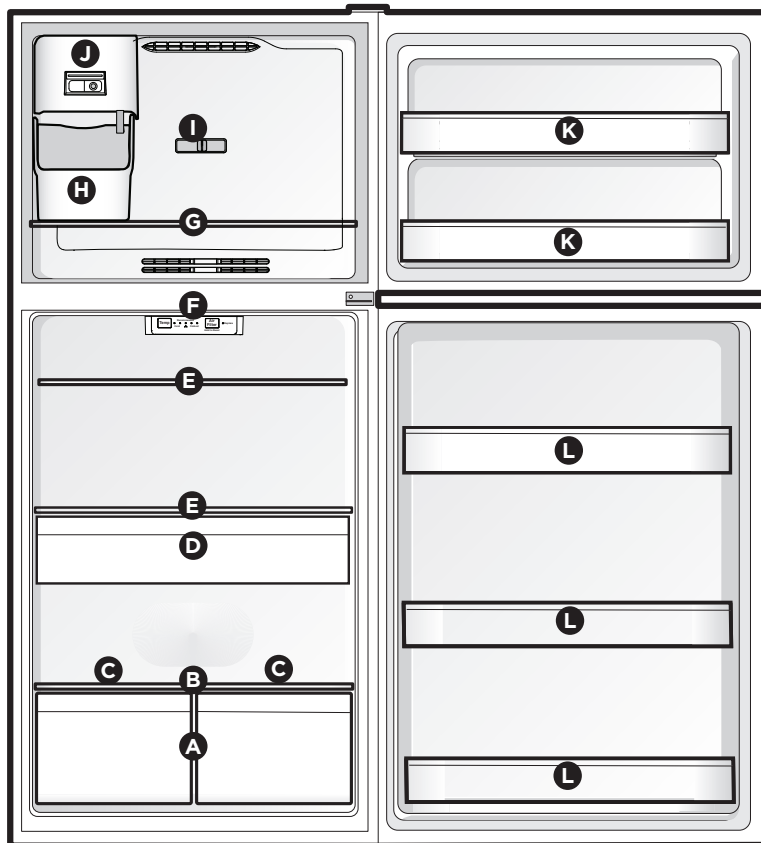
➔ IMPORTANT

Accessories are available for your appliance and may be purchased at Frigidaire.com or by calling 1-800-374-4432 (Frigidaire.ca or 1-800-265-8352 in Canada) or from an authorized seller.

FEATURES (GALLERY/PROFESSIONAL)

7

*Features may vary according to model



A	Crispers
B	Crisper Cover
C	Auto Humidity Control Membrane
D	Full Width Deli Drawer
E	Full Shelves
F	Refrigerator Control

G	Freezer Shelf
H	Ice Bin*
I	Freezer Control
J	Ice Maker*
K	Fixed Door Bins
L	Adjustable Door Bins



IMPORTANT

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INSTALLATION

This Use & Care Manual provides general operating instructions for your model. Use the appliance only as instructed in this Use & Care Manual. Before starting the unit, follow these important first steps.



IMPORTANT

Cleaning your Refrigerator

Remove tape and glue residue from surfaces before turning the refrigerator on. Rub a small amount of liquid dish soap over the adhesive with your fingers. Rinse with warm water and dry with a soft cloth.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your refrigerator.

After you remove all of the package materials, clean the inside of your refrigerator before using it. See the **CARE AND CLEANING** section in this manual.



IMPORTANT

Moving your Refrigerator

Your refrigerator is heavy. When moving the refrigerator for cleaning or service, raise the anti-tip bracket (see “**Setting the Anti-tip Brackets**”). Also be sure to cover the floor with cardboard or hardboard to avoid floor damage. Always pull the refrigerator straight out when moving it. Do not wiggle or “walk” the refrigerator when trying to move it as you could damage the floor.

Location

- Choose a place that is near a grounded electrical outlet. Do Not use an extension cord or an adapter plug.
- If possible, place the refrigerator out of direct sunlight and away from the range, dishwasher or other heat sources.
- The refrigerator must be installed on a floor that is level and strong enough to support a fully loaded refrigerator.

- Consider water supply availability for models equipped with an automatic ice maker. If you do not hook up water to the refrigerator, remember to turn the ice maker off.



WARNING

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments;
- catering and similar non-retail applications.



CAUTION

Do not install the refrigerator where the temperature will drop below 45°F (7°C) or rise above 110°F (43°C). The compressor will not be able to maintain proper temperatures inside the refrigerator.

Do not block the toe grille on the lower front of your refrigerator. Sufficient air circulation is essential for the proper operation of your refrigerator.



CAUTION

Do not block the lower front of your refrigerator. Sufficient air circulation is essential for the proper operation of your refrigerator.

Installation



WARNING

Installation clearances

Allow the following clearances for ease of installation, proper air circulation, and plumbing and electrical connections:

Sides & Top	3/8”
Back	1”



NOTE

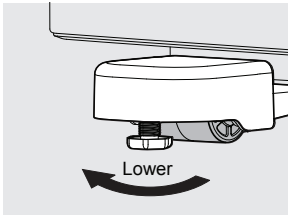
If your refrigerator is placed with the door hinge side against a wall, you may have to allow additional space for the handle so the door can be opened wider.

Guidelines for final positioning of your refrigerator:

- All 4 corners of the cabinet must rest firmly on the floor.
- The cabinet should be level at the front and rear.
- The sides should tilt $\frac{1}{4}$ " (6 mm) from front to back (to ensure that doors close and seal properly).
- Doors should align with each other and be level.

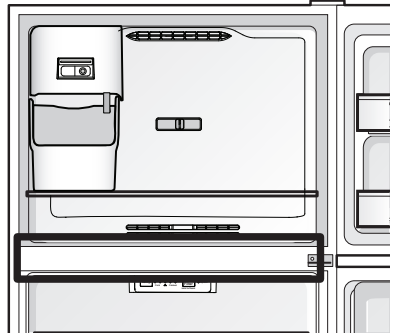
Setting the Anti-tip Brackets

The anti-tip brackets are located on the lower front corners of the cabinet. Lower the anti-tip brackets on each side clockwise until they contact the floor. Do not raise the cabinet.



Anti-Tip Bracket

When you first turn on the refrigerator, the mullion might be warm to the touch for the first 24 hours of operation. This is normal.

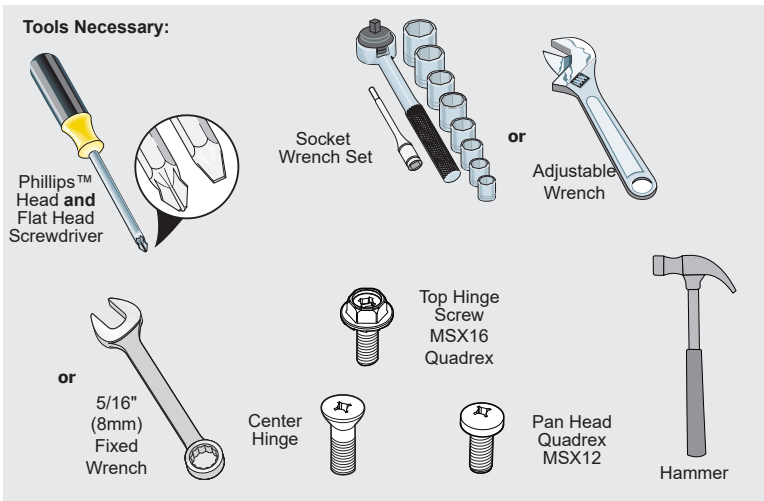


AVERTISSEMENT



The anti-tip bracket must be installed according to the instructions in your Use & Care Manual. Failure to do so may result in injury.

10 DOOR REMOVAL



Door Removal/Reversal (some models)



CAUTION

Be sure the doors are set aside in a secure position where they cannot fall and cause personal injury.



NOTE

The direction in which your refrigerator doors open (door swing) can be reversed, from left to right or right to left, by moving the door hinges from one side to the other. Reversing the door swing should be performed by a qualified person.



IMPORTANT

Before you begin, turn the refrigerator temperature control to **OFF** and remove the electrical power cord from the wall outlet. Remove any food from door shelves.

1. Unplug your refrigerator.
2. Remove the top hinge cover (some models--see Figure 1A). For models without the hinge cover, go to step 3.
3. Using a 5/16 in. socket, loosen the 3 screws from the top hinge (see Figure 2).

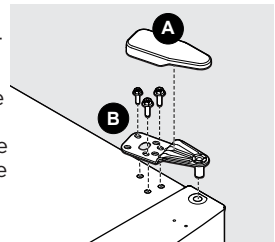


Figure 1

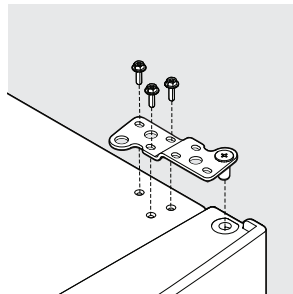


Figure 2

4. Carefully open the freezer door. Lift the loosened top hinge and lift the door off of center hinge pin. Set the door aside.

**NOTE**

* We do not recommend to using an electric tool to unscrew and screw parts because it may damage the screw threads or cause screw heads to be stripped off. However, if you have an electric tool with torque control, the torque cannot be larger than 6 N·m (53 in.lb).

**NOTE**

Keep the screws so they can be used on the opposite side.

**IMPORTANT**

Place the door on a padded surface to avoid damage.

5. Unscrew the center hinge pin using an adjustable wrench and set it aside (see Figure 3).
6. Open the refrigerator door and lift the door off of the bottom hinge pin. Set the door aside.
7. Remove the 3 center hinge screws using a Phillips screwdriver and set the center hinge aside (see Figure 3).
8. Remove the 3 pan head screws on the opposite side of the center hinge (Figure 4) and install them in the holes where the center hinge was attached.
9. Remove both lower hinge covers.
10. Remove the screw from the door stopper with a Phillips screwdriver (see Figure 5).
11. Unscrew the bottom hinge pin from the right-hand position using an adjustable wrench (see Figure 5).
12. Install the bottom hinge pin in the left-hand hole of the left-hand lower hinge (see Figure 6).
13. Flip the door stopper. Reinstall the door stopper on top of the bottom hinge with the screw (see Figure 6).

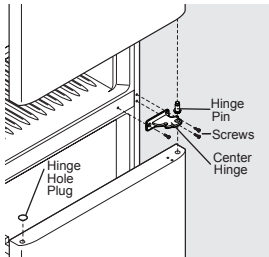


Figure 3

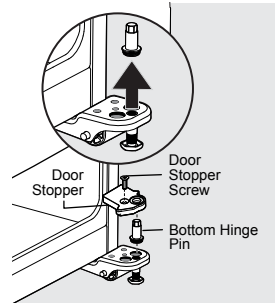


Figure 5

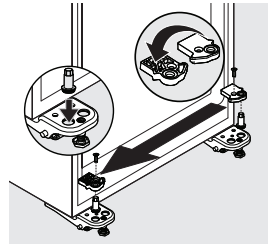


Figure 6



Figure 4

12

DOOR REMOVAL

Door Bearing Reversal For Freezer and Refrigerator Doors

1. With a flathead screwdriver, pry out the center hinge bearing plug from the left side of the refrigerator door and discard (see Figure 7).

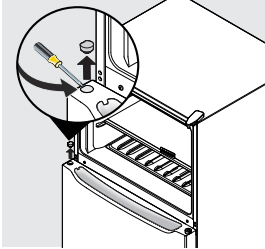


Figure 7

2. Remove the new left side hinge bearing from the literature bag and install it on the left side by tapping it with a hammer until it is flush with the end cap.
3. Reverse the door handle (see **DOOR HANDLE INSTALLATION** section if applicable).
4. Flip the refrigerator door over and remove the screw from the door closer using a Phillips screwdriver and set it aside (see Figure 8A).
5. Pry out the hinge bearing from the door with a straight screwdriver (see Figure 8B).
6. Install the bottom hinge bearing on the opposite side of the door (see Figure 8C).
7. Flip the door closer over and install on the opposite side of the door (see Figure 8C).

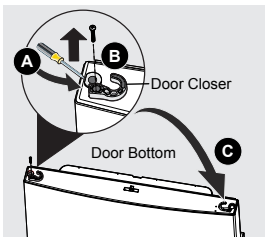


Figure 8

8. Repeat steps 1-7 for the freezer door.
9. Lower the refrigerator door in the opened position on the bottom hinge pin and close the door (see Figure 9).

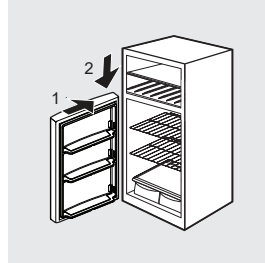


Figure 9

10. Screw in and tighten the center hinge pin using an adjustable wrench.
11. Lower the freezer door in the opened position over the center hinge pin and close the door (see Figure 10).

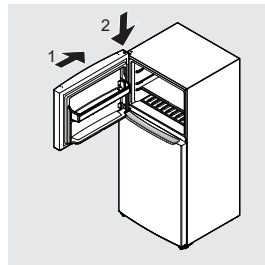


Figure 10

Place the lower hinge cover between the freezer door and refrigerator door to keep it level while attaching the top hinge (see Figure 11).

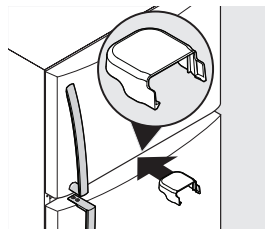


Figure 11

12. Attach the top hinge using a 5/16 in. socket, and then place the top hinge cover (some models) on the unit (see Figure 12).

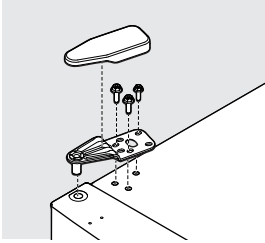


Figure 12

13. For models without the hinge cover, flip the hinge cover over and attach it using a 5/16 in. socket (see Figure 13).

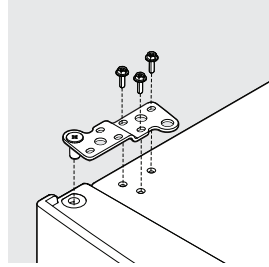


Figure 13

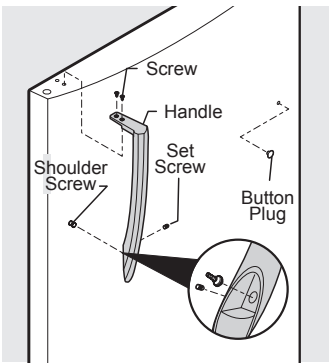
14. Replace the lower hinge covers.
-

14

DOOR HANDLE INSTALLATION (SOME MODELS)

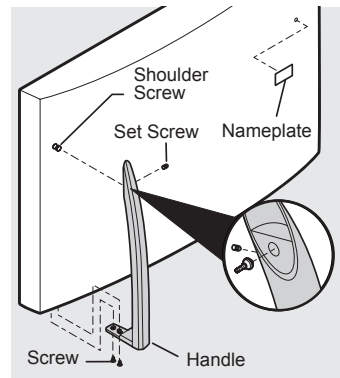
**To attach the metal refrigerator handle
(Stainless steel, Black Stainless steel,
Stainless Steel EZCare):**

1. Place the rounded part of the handle onto the shoulder screw on the face of the door and align the 2 holes in top of handle with the 2 holes in top of the door. Do not tighten the set screw yet.
2. Install the 2 screws into the top of the handle.
3. Tighten the set screw on the rounded part of the handle until the handle is flush with the door; then tighten another 1/2 turn.

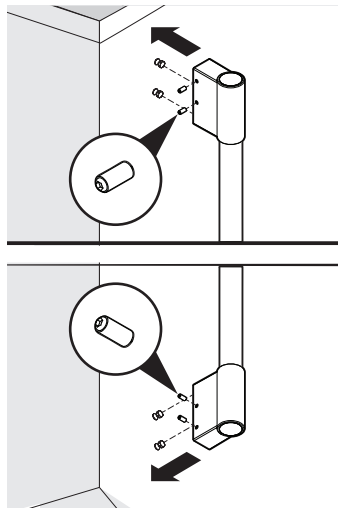


**To attach the metal freezer handle
(Stainless steel, Black Stainless steel,
Stainless Steel EZCare):**

1. Place the rounded part of the handle onto the shoulder screw on the face of the door and align the 2 holes in bottom of handle with the 2 holes in bottom of door. Do not tighten the set screw yet.
2. Install the 2 screws into the bottom of the handle.
3. Tighten the set screw on the rounded part of the handle until the handle is flush with the door; then tighten another 1/2 turn.



Rounded Doors



Flat Doors

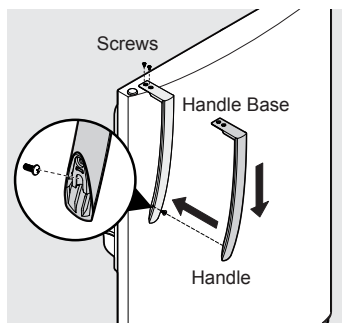


CAUTION

Do not use an electric screwdriver to attach the handles; overtightening the handles may crack them. Use a handheld screwdriver only.

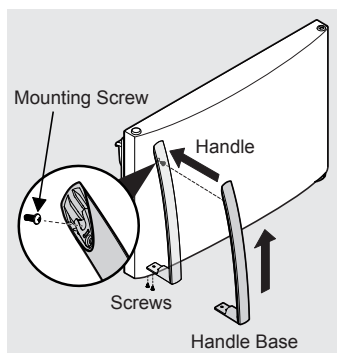
To attach the plastic refrigerator handle (Smooth white/black):

1. With the door open, place the end of the handle on the dove tail mounting screw and pull it down to secure it in place.
2. Align the handle base with the holes in top of the door.
3. Install screws packaged with the handle.



To attach the plastic freezer handle (Smooth white/black):

1. With the door open, place the end of the handle on the dove tail mounting screw and push it up to secure it in place.
2. Align the handle base with holes in the bottom of the door.
3. Install screws packaged with the handle.



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DOOR HANDLE INSTALLATION (SOME MODELS)

To reverse the door handles:

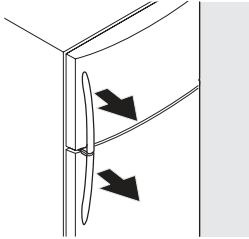


CAUTION

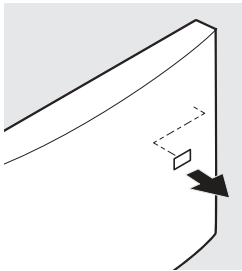
Be sure the doors are set aside in a secure position where they cannot fall and cause personal injury.

The handles may be easier to reverse while the doors are off.

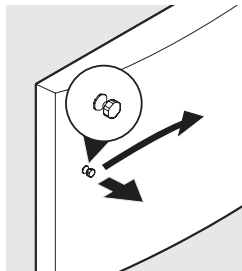
1. Unscrew and remove the handles



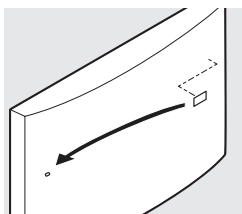
2. Remove the name plate on the freezer door.



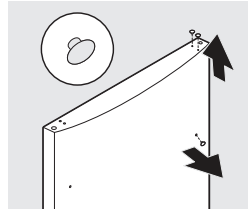
3. Remove the shoulder screw on the opposite side of the freezer door and install the shoulder screw where the name plate was removed using an adjustable wrench or Phillips head screwdriver.



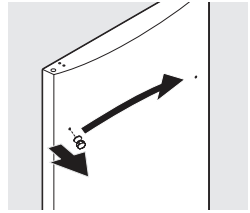
4. Install the name plate on the opposite side of the freezer door.



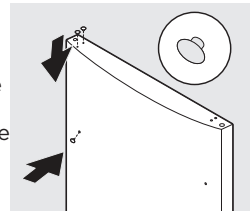
5. Remove the button plugs from the front and top of the refrigerator door.



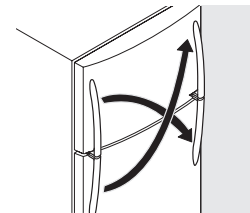
6. Remove the shoulder screw on the left side, and install the shoulder screw on the opposite side of the door using an adjustable wrench or Phillips head screwdriver.



7. Install the button plugs on the opposite side of the front and top of the refrigerator door



8. Reverse and attach the freezer and refrigerator handles as shown.



Ice Maker Models Only



NOTE

Automatic ice makers are optional accessories that you may install in most models at any time. Visit Frigidaire.com for information about Ice Maker Kit 117000.



WARNING

To avoid electric shock, which can cause death or severe personal injury, disconnect the refrigerator from electrical power before connecting a water supply line to the refrigerator.



CAUTION

To Avoid Property Damage:

- Use stainless steel braided tubing for the water supply line. Do not use water supply tubing made of ¼ in. plastic. Plastic tubing greatly increases the potential for water leaks, and the manufacturer will not be responsible for any damage if you use plastic tubing for the supply line.
- DO NOT install water supply tubing in areas where temperatures fall below freezing.
- Chemicals from a malfunctioning softener can damage the ice maker. If the ice maker is connected to soft water, ensure that the softener is maintained and working properly.



IMPORTANT

Ensure that your water supply line connections comply with all local plumbing codes.

Before Installing The Water Supply Line, You Will Need:

- Basic Tools: adjustable wrench, flat-blade screwdriver, and Phillips screwdriver
- Access to a household cold water line with water pressure between 30 and 100 psi.
- A water supply line made of stainless steel tubing. To determine the length of tubing needed, measure the distance from the ice maker inlet valve at the back of the refrigerator to your cold water pipe, so the refrigerator can be moved out for cleaning.
- A shutoff valve to connect the water supply line to your household water system. DO NOT use a self-piercing type shutoff valve.
- Do not reuse compression fitting or use thread seal tape.



NOTE

Check with your local building authority for recommendations on water lines and associated materials prior to installing your new refrigerator. Depending on your local/state building codes, Frigidaire recommends for homes with existing valves its **Smart Choice**® water line kit 5304437642 (with a 6 ft. Stainless Steel Water Line) and for homes without an existing valve, Frigidaire recommends its **Smart Choice**® water line kit 5304493869 (with a 6' Polyline Waterline). Please refer to Frigidaire.com for more information.

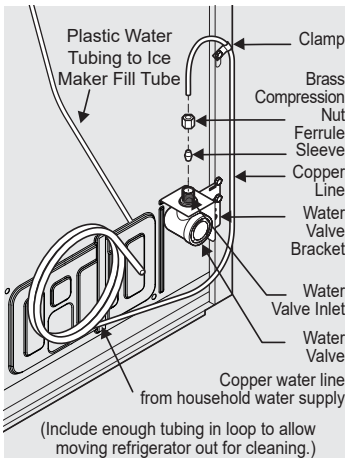
18

WATER SUPPLY CONNECTION

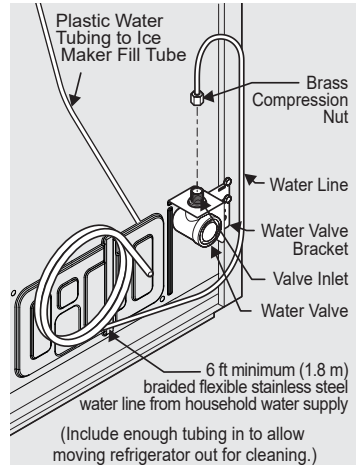
To Connect the Water Supply Line To the Ice Maker Inlet Valve

1. Disconnect the refrigerator from the electrical power source.
2. Place the end of water supply line into a sink or bucket. Turn ON the water supply and flush the supply line until the water is clear. Turn OFF the water supply at the shutoff valve.
3. Remove the plastic cap from the water valve inlet and discard the cap.
4. **If you use copper tubing**, slide brass compression nut, and then the ferrule (sleeve) onto the water supply line. Push the water supply line into the water valve inlet as far as it will go ($1/4"$ / 6.4 mm). Slide the ferrule (sleeve) into valve inlet and finger tighten the compression nut onto the valve. Tighten another $1/2$ turn with a wrench; DO NOT overtighten. See below.

If you use braided flexible stainless steel tubing, the nut is already assembled on the tubing. Slide the nut onto the valve inlet and finger tighten the nut onto valve. Tighten another $1/2$ turn with a wrench; DO NOT overtighten. See below.

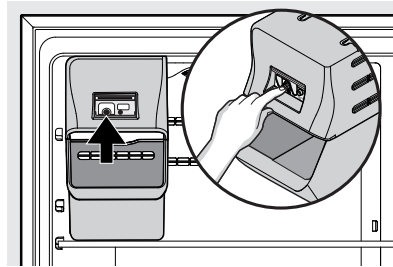


Units with copper tubing



Units with braided flexible stainless steel tubing

5. With the steel clamp and screw, secure the water supply line (copper tubing only) to the rear panel of refrigerator as shown.
6. Coil the excess water supply line (copper tubing only), about $2\frac{1}{2}$ turns, behind the refrigerator as shown and arrange the coils so they do not vibrate or wear against any other surface.
7. To turn the ice maker on, press the ice maker's On/Off power switch so the LED is illuminated.



8. Turn ON the water supply at the shutoff valve and tighten any connections that leak.
9. Reconnect the refrigerator to the electrical power source.

**NOTE**

Automatic ice makers are optional accessories that you may install in most models at any time. Visit Frigidaire.com for information about Ice Maker Kit 117000.


If your refrigerator has an automatic ice maker, it will produce minimal ice during the first 24 hours of operation. Air in new plumbing lines may cause the ice maker to cycle 2 or 3 times before making a full tray of ice. With no usage, it will take approximately 1 to 2 days to fill the ice container.

New plumbing connections may cause the first production of ice cubes to be discolored or have an odd flavor. Discard ice made during the first 24 hours.


**IMPORTANT**

The ice maker is shipped in the **On** position. To ensure proper function for your ice maker, hook up the water supply immediately or turn the ice maker **Off**. If the ice maker is on and the water supply is not connected, the water valve will make a loud chattering noise.

Turning your Ice Maker On

After completely connecting the plumbing, you must open the water supply valve. Place the ice container under the ice maker, pushing it as far back as possible. Press the ice maker's On/Off  button.

Turning your Ice Maker Off

To stop the ice maker, press the ice maker's On/Off  button. The ice maker regulates the ice production and stops making ice when full and starts again when ice is low in the ice container.

ICE PRODUCTION: WHAT TO EXPECT

The ice maker will produce 2 to 2.5 pounds of ice every 24 hours depending on usage conditions. Ice is produced at a rate of 10 cubes every 100 to 160 minutes.

**NOTE**

Set the freezer to a colder setting to increase the output of the ice maker. Allow 24 hours for the temperature to stabilize.

**CAUTION**

Do Not place the ice container in your dishwasher.

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CONTROLS AND SETTINGS

Cool Down Period

To ensure safe food storage, allow the refrigerator to operate with the doors closed for at least 8 hours before loading it with food.

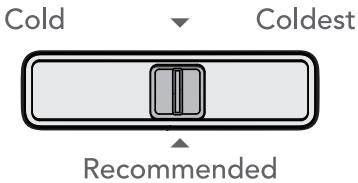


NOTE

When first turning the refrigerator on, adjust the control to **Recommended**. After 24 hours, adjust the controls as needed.

Freezer Control

All Models

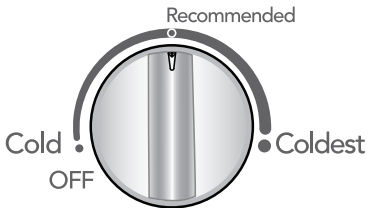


NOTE

If your unit is in a garage or area where the temperature is below 50° F, adjust the freezer control to the coldest setting to improve performance.

Refrigerator Controls

Frigidaire



IMPORTANT

Adjusting the refrigerator temperature control to **OFF** turns off the compressor and prevents the refrigerator from cooling, but does not disconnect the power to the light bulb and other electrical components. To turn off power to your refrigerator, you must unplug the power cord from the wall outlet.

Temperature Adjustment

Adjust the temperature gradually: adjust the knob in small increments, allowing the temperature to stabilize.

- For colder temperatures, adjust the control toward **Coldest**.
- For warmer temperatures, adjust the control toward **Cold**.

Adjusting the refrigerator control will change temperatures in both compartments. The freezer control can be left at the factory preset (***Recommended**) or adjusted as desired.

To maintain temperature, a fan circulates air in the refrigerator and freezer compartments. For good circulation, do not block cold air vents with food items.

Gallery and Professional



Temperature Adjustment

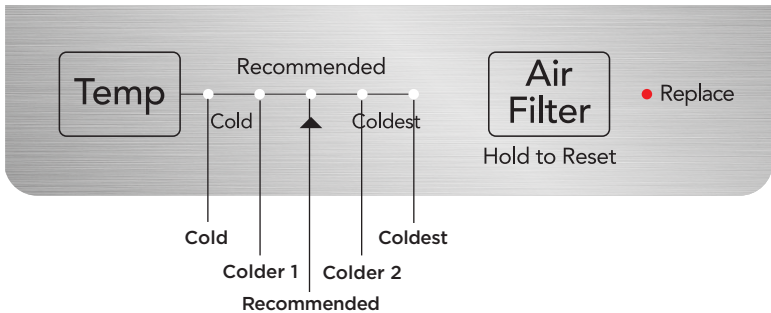
Adjust the temperature gradually: adjust in small increments, allowing the temperature to stabilize.

- For colder temperatures, press the **Temp** button to change the temperature setting toward **Coldest**.
- For warmer temperatures, press the **Temp** button to change the temperature setting toward **Cold**.



NOTE

Pressing the **Temp** button will scroll through the 5 temperature settings toward the coldest setting, and then loop back to the least coldest setting.



Adjusting the refrigerator control will change temperature in both compartments. The freezer control can be left at the factory preset (***Recommended**) or adjusted as desired. To maintain temperatures, a fan circulates air in the refrigerator and freezer compartments. For good circulation, do not block cold air vents with food items.

Air Filter

The filter status light on the control panel will prompt you to replace the filter after 6 months. After replacing the air filter, the air filter status on the control panel should be reset. To reset, Press and hold for 3 seconds.

Door Alarm

If the door is left open for 5 or more minutes, the door alarm will sound. Clear the alarm by closing the door or by pressing any button.

22 CONTROLS AND SETTINGS

Sabbath Mode (Frigidaire Gallery/Professional)

The Sabbath Mode is a feature that disables portions of the refrigerator and its controls in accordance with observance of the weekly Sabbath and religious holidays within the Orthodox Jewish community.

NOTE

The temperature setting is not affected by the Sabbath Mode.

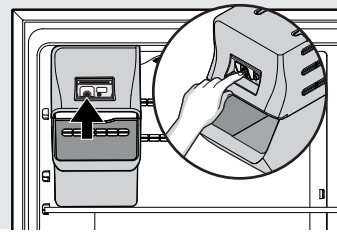
To enter Sabbath Mode

1. Press and hold the **Temp** and **Air Filter** buttons for 5 seconds.



One LED on each side of **Recommended** setting will be lit while the unit is in Sabbath mode.

2. Press the ice maker's On/Off power switch to turn the ice maker off. The LED will not be illuminated.



NOTE

Although you have entered the Sabbath Mode, the ice maker will complete the cycle it had already initiated. The ice cube compartment will remain cold and you can make new ice cubes with standard trays.

To exit Sabbath Mode, reverse the steps above.

NOTE

While in Sabbath Mode, neither the lights nor the control panel will work until Sabbath Mode is deactivated.

The refrigerator stays in Sabbath Mode after power failure recovery. Deactivate it with the buttons on the control panel.



For further assistance, guidelines for proper use and a complete list of models with the Sabbath feature, please visit star-k.org.

Door Storage

Door bins, shelves, and racks conveniently store jars, bottles, and cans. You can quickly select frequently used items.

Door Bin

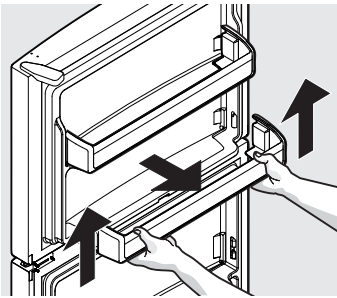
Door bins can accommodate gallon-sized plastic drink containers and economy-sized jars and containers.

To remove the door bin:

1. Lift up on the bin
2. Pull it straight out.

To install the door bin:

1. Push the bin back and down into the locking tabs.
2. The bin sides will lock into the tabs.



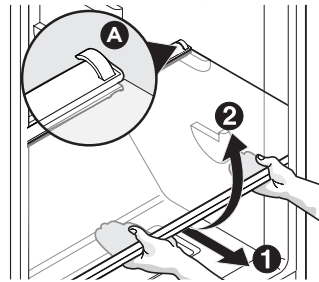
Door Bin

Shelf Adjustment

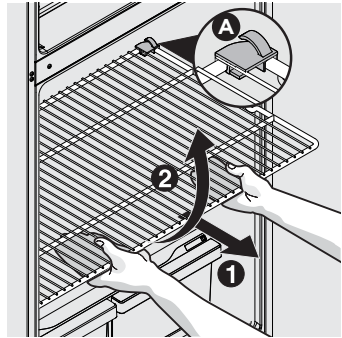
The shelves are easy to adjust to suit individual needs. Before adjusting the shelves, remove all food.

To adjust shelves, slide the shelf by moving it forward and lifting it upward.

To replace shelves, insert the rear of the shelf into any pair of shelf rails and carefully push the shelf back into position, making sure the shelf clips (A) go in the notch in the liner.



Glass Shelf



Wire Shelf



CAUTION

When reinstalling the shelf, ensure the shelf clip is attached to the liner and holds it in place.



CAUTION

Do not clean glass shelves or covers with warm water when they are cold. Shelves and covers may break if exposed to sudden temperature changes or impact, such as bumping. Tempered glass is designed to shatter into many small, pebble-size pieces. This is normal. Glass shelves and covers are heavy. Use both hands when removing them to avoid dropping.



CAUTION

To avoid personal injury or property damage, handle tempered glass shelves carefully. Shelves may break suddenly if nicked, scratched, or exposed to sudden temperature change.

24 STORAGE FEATURES

Deli Drawer (some models)

IMPORTANT

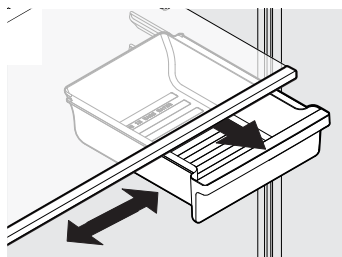
Using the Deli Drawer to store fruits and vegetables may result in frozen produce. The Deli Drawer is designed to stay colder than the Crisper Drawers and should only be used to store luncheon meats, spreads, cheeses, and other deli items.

Store vegetables and/or fruit in the Crisper Drawers.

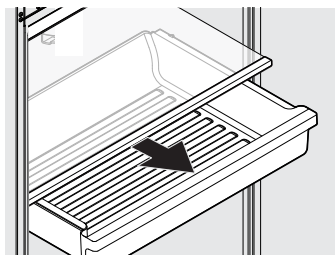
NOTE

Please be sure to support the glass when removing the drawer.

Store deli meats or spreads in the Half- or Full-Width Sliding Deli Drawer found in the middle section of your appliance.



Half-Width Sliding Deli Drawer



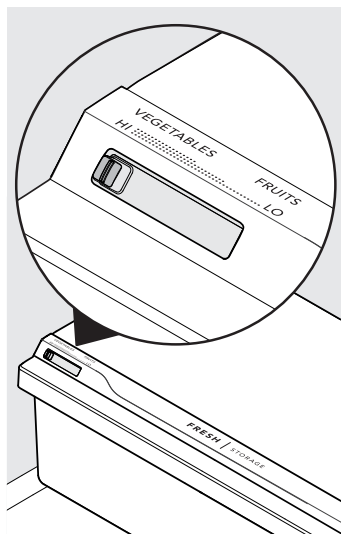
Full-Width Sliding Deli Drawer

IMPORTANT

Store vegetables and/or fruit in the Crisper Drawers.

Crisper Humidity Control (some models)

The crisper humidity control, present on the crisper drawers of some models, allows you to adjust the humidity within the crisper. This can extend the life of fresh vegetables that keep best in high humidity.



NOTE

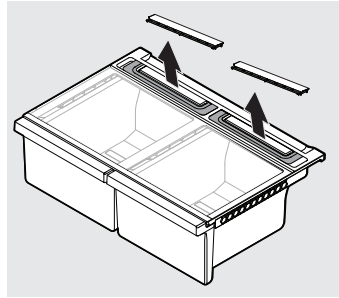
Leafy vegetables keep best when stored with the Humidity Control set on High Humidity, or in a drawer without a Humidity Control. This keeps incoming air to a minimum and maintains maximum moisture content. Store non-leafy vegetables and fruits still in their skins at the low humidity setting.

Auto-Humidity Control (some models)

Some crispers have an auto-humidity control at the rear of each crisper under the humidity control cover.

To remove the auto humidity control for cleaning:

1. Reach to the back of the humidity control cover.
2. Pull up on the cover.
3. Pull the cover toward the back of the cabinet and remove.
4. Clean the humidity control with hot soapy water.
5. Replace the clean humidity control cover by reversing the steps above. Repeat for both crispers.



Remove the auto humidity cover



NOTE

We do not recommend replacing the auto-humidity membrane unless it becomes damaged or ruined. If the membrane becomes soiled, it can be washed with soap and water. Ensure the membrane is dry before replacing it in the cover and back in the unit.

26

NORMAL OPERATING SOUNDS

Understanding the sounds you may hear

Your new, high-efficiency refrigerator may introduce unfamiliar sounds. These sounds normally indicate your refrigerator is operating correctly. Some surfaces on floors, walls, and kitchen cabinets may make these sounds more noticeable.



NOTE

Rigid foam insulation is very energy efficient but is not a sound insulator.

Following is a list of major **components** in your refrigerator and the *sounds* they can cause:

- A Evaporator** Refrigerant through the evaporator may create a *boiling or gurgling sound*.
- B Evaporator fan** You may hear *air being forced* through the refrigerator by the evaporator fan.
- C Defrost heater** During defrost cycles, water dripping onto the defrost heater may cause a *hissing or sizzling sound*. After defrosting, a *popping sound* may occur.



IMPORTANT

During the automatic defrost cycle, you may notice a red glow in the vents on the back wall of your freezer compartment. This is normal during the defrost cycle.

- D Automatic ice maker** When ice has been produced, you will hear *ice cubes falling* into the ice bin.
- E Condenser fan** You may hear *air being forced* through the condenser.
- F Compressor** Modern, high-efficiency compressors run much faster than in the past. The compressor may have a *high-pitched hum or pulsating sound*.
- G Water valve** If your refrigerator is equipped with an automatic ice maker, you will hear a *buzzing sound* as the water valve opens to fill the ice maker during each cycle.

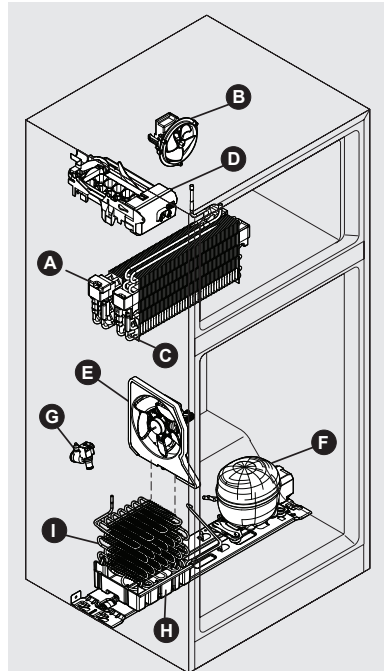
- H Drain pan** (not removable) You may hear *water dripping* into the drain pan during the defrost cycle.
- I Condenser** The condenser may create minimal *sounds from forced air*.



IMPORTANT

Ice Maker models only:

If the ice maker is not connected to the household water supply, you may hear a loud *chattering noise*. Turn off the ice maker by pressing the green ON/ OFF power switch (green LED light will turn off) until you install the water supply line.



PureAir™ AF-1 Air Filter

Keep your refrigerator fresh with our **PureAir™ AF-1** air filter's active carbon technology that absorbs and captures undesirable odors more effectively than baking soda. To ensure optimal filtering of refrigerator odors, change the filter every 6 months.

The air filter is located in the top center of the fresh food compartment.

For models with the filter housing already installed (Gallery and Professional), you may purchase a **PureAir™ AF-1** replacement filter (FRGPAAF1) at Frigidaire.com.

For models that are air filter ready (Frigidaire), you will need to purchase a starter kit (TMFRGPAAF1KIT) at Frigidaire.com.

The kit includes:

- 1 Filter Housing
- 1 Air filter (FRGPAAF1)



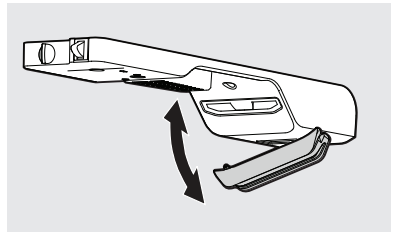
NOTE

We recommend you always use genuine Frigidaire replacement filters only.

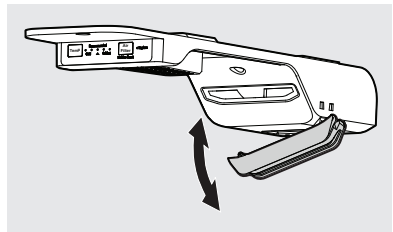
The air filter is located in the top center of the fresh food compartment.

Replacing the PureAir™ AF-1 Air Filter

1. Unpack the new filter and snap it into the filter housing*. The open face (black carbon media) of the filter should be installed facing outward in the cover.
2. Place the air filter housing in the refrigerator by snapping it into the back section of the control housing as shown.



Air Filter Ready Starter Kit



Already Installed Air Filter Housing

*Some features of the filter housing may vary.



IMPORTANT

For optimal performance, change the filter every 6 months.

28 CARE AND CLEANING

Protecting your investment

Keeping your refrigerator clean maintains appearance and prevents odor build-up. Wipe up any spills immediately and clean the freezer and refrigerator compartments at least twice a year. When cleaning, take the following precautions:

- Never use CHLORIDE or cleaners with bleach to clean stainless steel.
- Do not wash any removable parts in a dishwasher.
- Always unplug the electrical power cord from the wall outlet before cleaning.
- Remove adhesive labels by hand. Do not use razor blades or other sharp instruments which can scratch the appliance surface.
- Do not remove the serial plate.

Do not use abrasive cleaners such as window sprays, scouring cleansers, brushes, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products on plastic parts, interior doors, gaskets or cabinet liners. Do not use paper towels, metallic scouring pads, or other abrasive cleaning materials or strong alkaline solutions.

NOTE

If you set your temperature controls to turn off cooling, power to lights and other electrical components will continue until you unplug the power cord from the wall outlet.

CAUTION

Pull the refrigerator straight out to move it. Shifting it from side to side may damage flooring. Be careful not to move the refrigerator beyond the plumbing connections.

IMPORTANT

If you store or move your refrigerator in freezing temperatures, be sure to completely drain the water supply system. Failure to do so could result in water leaks when the refrigerator is put back into service. Contact a service representative to perform this operation.

Care and Cleaning Tips		
Part	What To Use	Tips and Precautions
Interior & Door Liners	<ul style="list-style-type: none"> • Soap and water • Baking soda and water 	Use 2 tbsp of baking soda in 1 qt of warm water. Be sure to wring excess water out of sponge or cloth before cleaning around controls, light bulb or any electrical part.
Door Gaskets	<ul style="list-style-type: none"> • Soap and water 	Wipe gaskets with a clean soft cloth.
Drawers & Bins	<ul style="list-style-type: none"> • Soap and water 	Use a soft cloth to clean drawer runners and tracks.
Glass Shelves	<ul style="list-style-type: none"> • Soap and water • Glass cleaner • Mild liquid sprays 	Allow glass to warm to room temperature before immersing in warm water.
Exterior & Handles	<ul style="list-style-type: none"> • Soap and water • Non Abrasive Glass Cleaner 	Do not use commercial household cleaners containing ammonia, bleach or alcohol to clean handles. Use a soft cloth to clean smooth handles. DO NOT use a dry cloth to clean smooth doors.
Exterior & Handles (Stainless Steel Models Only)	<ul style="list-style-type: none"> • Soap and water • Stainless Steel Cleaners 	<p>Never use CHLORIDE or cleaners with bleach to clean stainless steel.</p> <p>Clean stainless steel front and handles with non-abrasive soapy water and a dishcloth. Rinse with clean water and a soft cloth. Use a non-abrasive stainless steel cleaner. These cleaners can be purchased at most home improvement or major department stores. Always follow manufacturer's instructions. Do not use household cleaners containing ammonia or bleach.</p> <p>NOTE: Always clean, wipe and dry with the grain to prevent scratching. Wash the rest of the cabinet with warm water and mild liquid detergent. Rinse well, and wipe dry with a clean soft cloth.</p>
Air Filter	<ul style="list-style-type: none"> • Order Air Filter Housing Kit TMFRGPAAFIKT, which includes a <i>PureAir</i>[™] AF-1 air filter at Frigidaire.com 	Our <i>PureAir</i> [™] AF-1 air filter's active carbon technology absorbs and captures undesirable odors more effectively than baking soda.
Replacing Light Bulbs	<ul style="list-style-type: none"> • Unplug appliance • Wear gloves • Remove light cover • Replace old bulb • Replace light cover • Plug in the appliance 	<p>CAUTION: Wear gloves when replacing the AC LED light bulbs to avoid getting cut. Use same wattage when replacing bulb.</p> <p>CAUTION: Use only a 5-watt or less AC LED light bulb.</p>

30 TROUBLESHOOTING

Let us help you troubleshoot your concern! This section will help you with common issues. If you need us, visit our website, chat with an agent, or call us. We may be able to help you avoid a service visit. If you do need service, we can get that started for you!

1-800-374-4432 (United States)

Frigidaire.com

1-800-265-8352 (Canada)

Frigidaire.ca

Common Occurrences	
Refrigerator does not run.	<ul style="list-style-type: none"> • Ensure the plug is tightly pushed into an electrical outlet. • Check/replace the fuse with a 15-amp time-delay fuse. Reset the circuit breaker. • The refrigerator control is turned to OFF. • Refrigerator may be in defrost cycle. Wait 20 minutes and check again.
Freezer temperature is colder than preferred. Refrigerator temperature is satisfactory.	<ul style="list-style-type: none"> • Set the auxiliary freezer control to a warmer setting until the freezer temperature is satisfactory. Allow 24 hours for the temperature to stabilize.
Refrigerator temperature is too cold. Freezer temperature is satisfactory.	<ul style="list-style-type: none"> • Set the refrigerator control to a warmer setting. Allow 24 hours for the temperature to stabilize. Then check the freezer temperature and adjust as needed.
Freezer temperature is warmer than preferred. Refrigerator temperature is satisfactory.	<ul style="list-style-type: none"> • Set the auxiliary freezer control to a colder setting until the freezer temperature is satisfactory. Allow 24 hours for the temperature to stabilize.
Refrigerator temperature is too warm. Freezer temperature is satisfactory.	<ul style="list-style-type: none"> • Set the refrigerator control to a colder setting. Allow 24 hours for temperature to stabilize. Then check refrigerator temperature and adjust as needed.
Refrigerator is noisy or vibrates.	<ul style="list-style-type: none"> • The cabinet is not level. • Floor is weak. • See the NORMAL OPERATING SOUNDS section.
Odors in the refrigerator.	<ul style="list-style-type: none"> • The interior needs to be cleaned. • Foods that produce odors should be covered or wrapped.
Cabinet light is not working.	<ul style="list-style-type: none"> • Replace with only a 5-watt or less AC LED light bulb. • Ensure the plug is tightly pushed into an electrical outlet. • The light switch may be stuck. Push in the light switch, located on the refrigerator side wall, to release.
Automatic ice maker is not working (some models)	<ul style="list-style-type: none"> • Ensure the ice maker is on (green light). • The ice maker should produce 2 to 2.5 pounds of ice in a 24 hour period. • Ensure the water supply is turned on. • The water pressure may be too low. • The freezer may not be cold enough.
Ice Maker is not making enough ice (some models)	<ul style="list-style-type: none"> • Set the freezer control to a colder setting to improve the performance of the ice maker. Allow 24 hours for the temperature to stabilize.
Mullion is warm	<ul style="list-style-type: none"> • Mullion may be warm to the touch for the first 24 hours of operation. This is normal.

Your appliance is covered by a one year limited warranty. For one year from your original date of purchase, Electrolux will pay all costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, used and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products with original serial numbers that have been removed, altered or cannot be readily determined.
2. Product that has been transferred from its original owner to another party or removed outside the USA or Canada.
3. Rust on the interior or exterior of the unit.
4. Products purchased "as-is" are not covered by this warranty.
5. Food loss due to any refrigerator or freezer failures.
6. Products used in a commercial setting.
7. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
8. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
9. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
10. Service calls to repair or replace appliance light bulbs, air filters, water filters, other consumables, or knobs, handles, or other cosmetic parts.
11. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
12. Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
13. Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Electrolux parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW, BUT NOT LESS THAN ONE YEAR. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

If You Need Service

Keep your receipt, delivery slip, or some other appropriate payment record to establish the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. Service under this warranty must be obtained by contacting Electrolux at the addresses or phone numbers below.

This warranty only applies in the USA and Canada. In the USA, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Canada Corp. Electrolux authorizes no person to change or add to any obligations under this warranty. Obligations for service and parts under this warranty must be performed by Electrolux or an authorized service company. Product features or specifications as described or illustrated are subject to change without notice.

USA
1-800-374-4432
 Frigidaire
 10200 David Taylor Drive
 Charlotte, NC 28262



Electrolux

Canada
1.800.265.8352
 Electrolux Canada Corp.
 5855 Terry Fox Way
 Mississauga, Ontario, Canada
 L5V 3E4

FRIGIDAIRE®

welcome *home*

Our home is your home. Visit us if you need help with any of these things:



owner support



accessories



service



registration

(See your registration card for more information.)

Frigidaire.com
1-800-374-4432

Frigidaire.ca
1-800-265-8352



Single Oven Gas Ranges

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For a Spanish version of this manual, visit our website at GEAppliances.com.

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet GEAppliances.com.

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find the rating label on the front behind the range drawer.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and the word "DANGER", "WARNING", or "CAUTION". These words are defined as:

⚠ DANGER Indicates a hazardous situation which, if not avoided, **will** result in death or serious injury.

⚠ WARNING Indicates a hazardous situation which, if not avoided, **could** result in death or serious injury.

⚠ CAUTION Indicates a hazardous situation which, if not avoided, **could** result in minor or moderate injury.

⚠ WARNING If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

ANTI-TIP DEVICE



⚠ WARNING

Tip-Over Hazard

A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged.

Ensure the anti-tip bracket is re-engaged when the range is moved.

Do not operate the range without the anti-tip bracket in place and engaged.

Failure to follow these instructions can result in death or serious burns to children or adults.

To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket. See installation instructions shipped with the bracket for complete details before attempting to install.

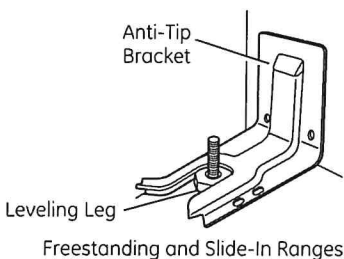
For Freestanding and Slide-In Ranges

To check if the bracket is installed and engaged properly, look underneath the range to see that

the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easy inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the rear leveling leg is under the anti-tip bracket.

If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

Never completely remove the leveling legs or the range will not be secured to the anti-tip device properly.



SAVE THESE INSTRUCTIONS

STATE OF CALIFORNIA PROPOSITION 65 WARNING

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

⚠ WARNING This product contains one or more chemical known to the Sate of California to cause cancer, birth defects or other reproductive harm.

Self-clean ovens can cause low-level exposure to some of these substances, including carbon monoxide, during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS

⚠ WARNING NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your range installed and properly grounded by a qualified installer in accordance with the provided installation instructions. Any adjustment and service should be performed only by a qualified gas range installers or service technicians. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Your range is shipped from the factory set for use with natural gas. It can be converted for use with LP gas. If required, these adjustments must be made by a qualified technician in accordance with the installation instructions and local codes. The agency performing this work assumes responsibility for the conversion.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three prong outlet in accordance with the National Electrical Code. Do not use on extension cord with this appliance.
- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Be sure all packing materials are removed from the range before operating to prevent ignition of these materials
- Avoid scratching or impacting glass doors, cooktops or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire or cuts may occur.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- **⚠ CAUTION** Do not store items of interest to children in cabinets above an oven - children climbing on the oven to reach items could be seriously injured.
- Do not allow anyone to climb, stand or hang on the oven door, drawer or cooktop. They could damage the range or tip it over causing severe injury or death.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING GENERAL SAFETY INSTRUCTIONS (CONT.)

- Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range under the warming drawer, lower oven drawer or kick panel.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners, burner grate, or oven heating element. Do not use a towel or other bulky cloth in place of pot holders.
- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, oven vent opening, surfaces near the opening and crevices around the oven door.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Cook meat and poultry thoroughly—meat to at least an internal temperature of 160°F and poultry to at least an internal temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.
- Do not use any type of foil or liner to cover the oven bottom, drip pans or anywhere in the oven, except as described in this manual. Oven liners can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.

⚠ WARNING KEEP FLAMMABLE MATERIALS AWAY FROM THE OVEN Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. Avoid storing commonly used items in cabinets above the range and be careful when reaching over the range. Clothing in close proximity to burners or hot surfaces may ignite causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

⚠ WARNING IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. If necessary, use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, turn the oven off and keep the door closed until the fire goes out. If necessary, use a multi-purpose dry chemical or foam type fire extinguisher.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

SAVE THESE INSTRUCTIONS

⚠ WARNING COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the LITE position when igniting the top burners and make sure the burners have ignited.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby burners.
- When preparing flaming foods under a hood, turn the fan on.
- Do not use a wok with a round metal support ring. The ring may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not attempt to lift the cooktop. Doing so may damage the gas tubing to the surface burners resulting in a gas leak and risk of fire.
- When disabling Lock Control (on some models), make sure the surface controls are set to the OFF position. This will prevent unintended gas flow from the burners.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.

⚠ WARNING OVEN SAFETY INSTRUCTIONS

⚠ WARNING NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.

- Use this appliance for its intended purpose as described in this owner's manual.
- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Keep the oven free from grease buildup. Grease in the oven may ignite.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns from touching hot surfaces of the door and oven walls.
- Do not leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- Do not leave items on the cooktop near the oven vent which is in the center of the backguard. Items may overheat resulting in a risk of fire or burns.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Never broil with door open. Open-door broiling is not permitted due to overheating of control knobs.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING SELF-CLEANING OVEN SAFETY INSTRUCTIONS

The self-cleaning feature (on some models) operates the oven at temperatures high enough to burn away food soils in the oven. Follow these instructions for safe operation.

- Do not touch oven surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.
- Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven. Only porcelain-coated oven racks may be left in the oven. Do not use self-clean to clean other parts, such as grates.

- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amount of grease may ignite leading to smoke damage to your home.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

⚠ WARNING BROIL DRAWER SAFETY INSTRUCTIONS (Some models)

- The purpose of the broil drawer is to hold hot cooked foods at serving temperature. Bacteria will grow very rapidly in food that is between 40 and 140°F. Do not put cold food in broil drawer. Do not keep food in the broil drawer for more than 2 hours. Failure to follow these instructions may result in foodborne illness.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer. They may ignite.
- Do not touch the heating element or the interior surface of the drawer. These surfaces may be hot enough to cause burns.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the broil drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and potentially cause a fire hazard.

SAVE THESE INSTRUCTIONS

Thank You! ... for your purchase of a GE Brand appliance.

Register Your Appliance: Register your new appliance online at your convenience!

www.geappliances.com/service_and_support/register/

Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

GE Gas Range Warranty

GEAppliances.com

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service online, visit us at www.geappliances.com/service_and_support/, or call 800.GE.CARES (800.432.2737). Please have your serial number and your model number available when calling for service.

Servicing your appliance may require the use of the onboard data port for diagnostics. This gives a GE factory service technician the ability to quickly diagnose any issues with your appliance and helps GE improve its products by providing GE with information on your appliance. If you do not want your appliance data to be sent to GE, please advise your technician not to submit the data to GE at the time of service.

For the period of one year from the date of the original purchase, GE will provide any part of the range which fails due to a defect in materials or workmanship. During this limited one-year warranty, GE will also provide, free of charge, all labor and in-home service to replace the defective part.

What GE will not cover:

- Service trips to your home to teach you how to use the product.
- Improper installation, delivery, or maintenance.
- Failure of the product if it is abused, misused, modified, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage to the product caused by accident, fire, floods, or acts of God.
- Damage to finish, such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery.
- Incidental or consequential damage caused by possible defects with this appliance.
- Damage caused after delivery.
- Product not accessible to provide required service.
- Service to repair or replace light bulbs, except for LED lamps.

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedy is product repair as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a GE Authorized Servicer is not available, you may be responsible for a trip charge or you may be required to bring the product to an Authorized GE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Extended Warranties: Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it online anytime at

www.geappliances.com/service_and_support/shop-for-extended-service-plans.htm

or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

Have a question or need assistance with your appliance?

Try the GE Appliances Website (www.geappliances.com/service_and_support/) 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts or even schedule service on-line.

Schedule Service: Expert GE repair service is only one step away from your door. Get on-line and schedule your service at www.geappliances.com/service_and_support/ Or call 800.GE.CARES (800.432.2737) during normal business hours.

Parts and Accessories: Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

Real Life Design Studio: GE supports the Universal Design concept of products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

Contact Us: If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to:
General Manager, Customer Relations
GE Appliances, Appliance Park Louisville, KY 40225

Accessories

Looking For Something More?

GE offers a variety of accessories to improve your cooking and maintenance experiences!

To place an order visit us online at:

www.GEApplianceParts.com (U.S.) or www.GEAppliances.ca (Canada)
 or call **800.626.2002** (U.S.) **800.661.1616** (Canada)

The following products and more are available:

Accessories

Small Broiler Pan (8 ¾" x 1 ¼" x 13 ½")	WB48X10055 (US) 222D2097G001 (Canada)
Large* Broiler Pan (12 ¾" x 1 ¼" x 16 ½")	WB48X10056 (US) 222D2097G002 (Canada)
XL** Broiler Pan (17" x 1 ¼" x 19 1/4")	WB48X10057 (US) Not available in Canada

Parts

Oven racks	Part numbers vary by model
Oven burners	Part numbers vary by model
Light bulbs	Part numbers vary by model

Cleaning Supplies

CitruShine Stainless Steel Wipes	VX10X10007
CeramaBryte Stainless Steel Appliance Cleaner	PM10X311

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: The adhesive must be removed from all parts. It cannot be removed if it is baked on.

Surface Burners

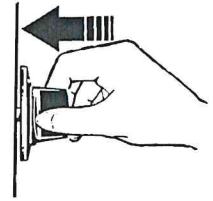
How to Light a Surface Burner

⚠ WARNING Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

Make sure all burners are in their correct locations and fully assembled before attempting to operate any burner.

Select a burner and find its control knob. Push the knob in and turn it to the **LITE** position.

You will hear a clicking noise—the sound of the electric spark igniting the burner. When one burner is turned to **LITE**, all burners will spark. Sparking will continue as long as the knob remains at **LITE**. Once gas is ignited, turn the knob to adjust the flame size.



Push the control knob in and turn it to the **LITE** position.

After Lighting a Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Use of the Surface Burners

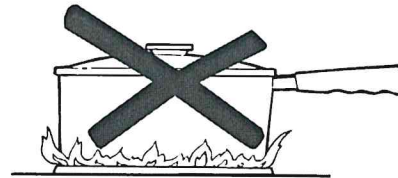
Your gas rangetop has sealed gas burners. They offer convenience, cleanability and flexibility for a wide range of cooking applications.

The **smallest** burner is the simmer burner. A simmer burner turned down to **LO** provides precise cooking performance for foods such as delicate sauces that require low heat for a long cooking time.

The **extra-large** burner is designed to quickly bring large amounts of liquid to a boil. Some models have a **POWER BOIL™** setting especially designed for use with cookware with a diameter of 11 inches or larger.

How to Select Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size on a burner should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.



These flames are too large for the pot

Surface Burners (Cont.)

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stove Top Grills

Do not use an after-market stove top grill on your gas surface burners. A stove top grill will cause incomplete combustion resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Do not use stove top grills

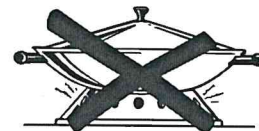
Using a Wok

Use only a flat-bottomed wok with a diameter of 14 inches or less. Make sure the wok bottom sits flat on the grate.

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be hazardous to your health.



Use a flat-bottomed wok.



In Case of a Power Failure

In case of a power failure, you can light the surface burners on your range with a match. Hold a lit match to the burner ports, then slowly turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally. If Lock Control (on some models) is in use at the time of a power failure, the surface burners cannot be lit.

Griddle (on some models)

Using the Removable Nonstick Griddle on the Cooktop (on some models)

⚠ WARNING Fire Hazard

- Use care when cooking greasy foods. Spilled grease can result in fire.
- Do not allow grease to accumulate under the griddle. Clean after each use when griddle is cool.
- Never place any items on the griddle when it is not in use. Heat from surrounding burners can heat the griddle and can result in fire.
- Place and remove the griddle only when all grates and griddle are cool and all surface burners are turned OFF.

Your griddle provides an extra-large cooking surface for meats, pancakes and other foods usually prepared in a frying pan or skillet. Before first use, rinse with hot water and dry thoroughly.

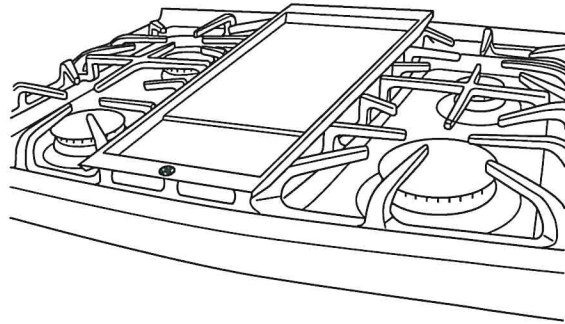
Positioning the griddle - The griddle can only be used resting on top of the grates over the center burner. Position the griddle over the center burner with the GE logo oriented to the front. The bottom of the griddle should securely interlock with the fingers of the grate as seen in the pictures to the right. When correctly positioned, the front edge of the griddle will slightly overhang the front edge of the grate. Do not turn on the center burner until you are certain the griddle has been positioned correctly.

Preheating the griddle - Preheat for 10-15 minutes on the cook setting (in the table below) before placing food on griddle.

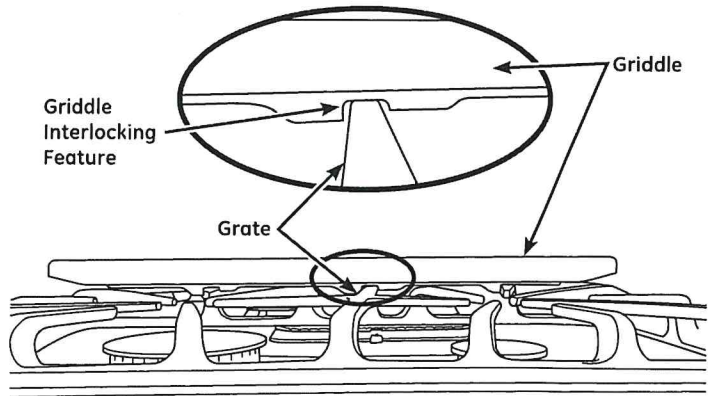
Removable Nonstick Griddle

Type of Food	Cook Setting
Bacon	Hi
Breakfast Sausage Links	Med-Hi
Eggs (fried)	Med-Lo
Grilled Sandwiches	Med
Hamburgers	Med-Hi
Pancakes	Med-Hi
Warming Tortillas	Med-Lo

Do not overheat the griddle. Leaving the burners on at high settings for an extended period of time without food on the surface can damage the nonstick coating.



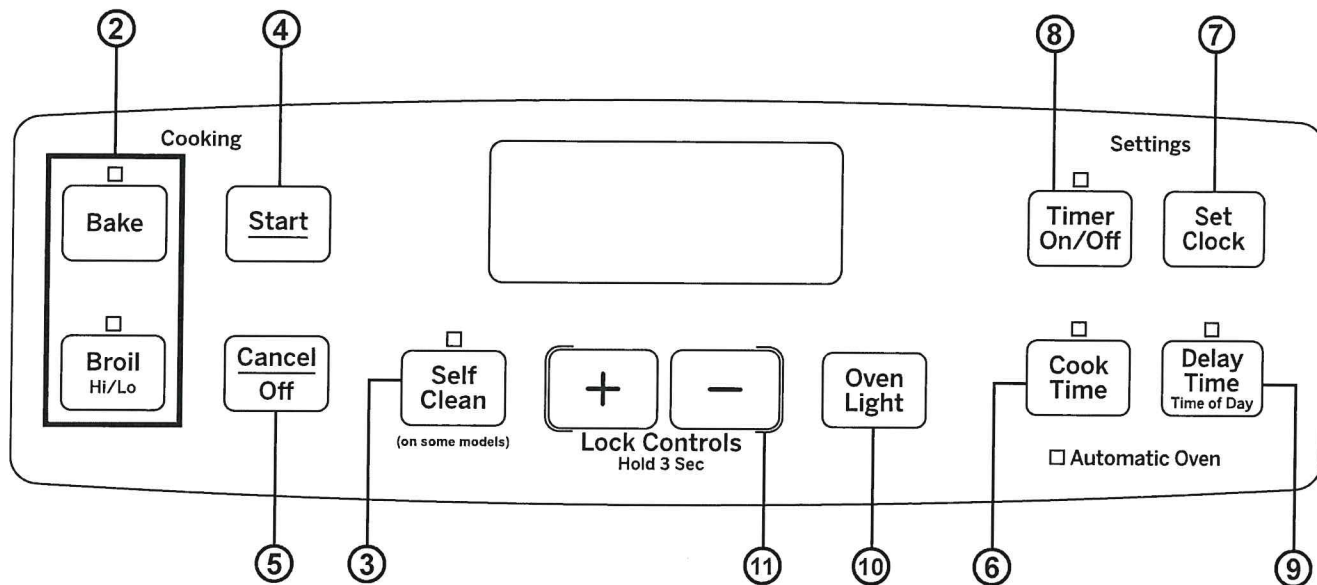
Position the Removable Nonstick Griddle on top of the grates over the center burner



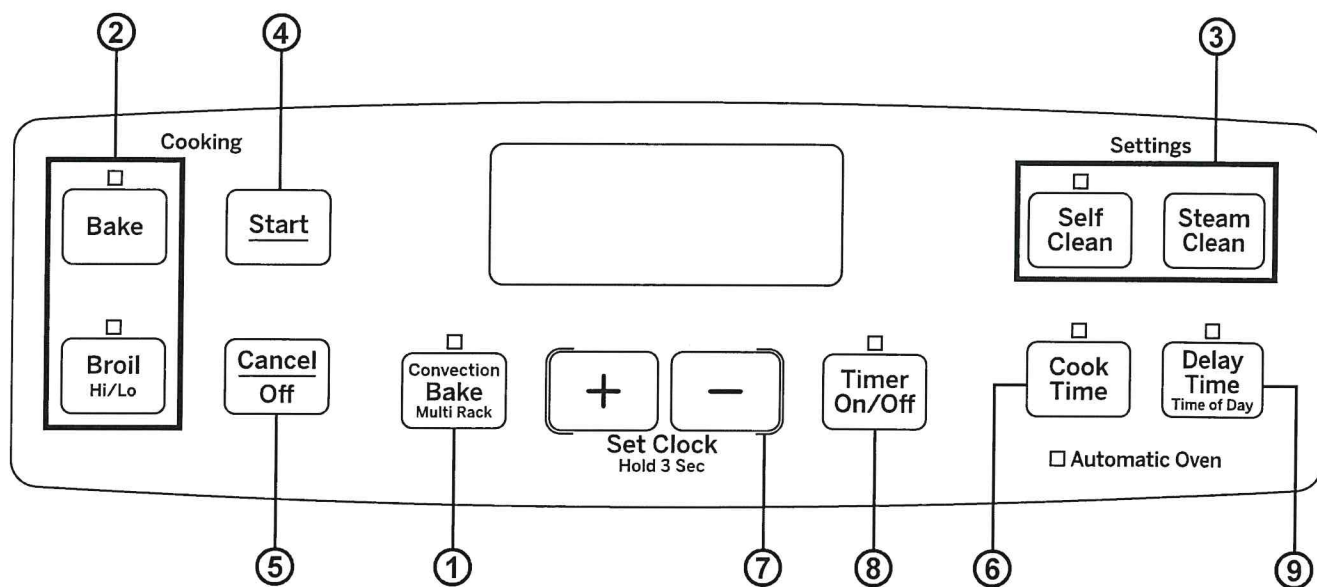
Side View: Properly positioned Removable Nonstick Griddle.

Oven Controls

Non Convection



Convection



Oven Controls (Cont.)

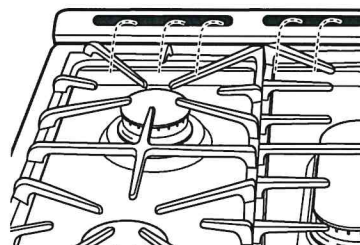
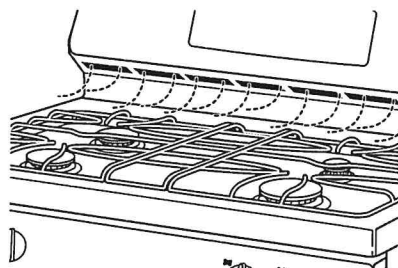
1. **Convection Bake Multi Rack:** (on convection models) Convection cooking uses increased air circulation to improve performance when baking on multiple racks. See the Cooking Modes section for more information.
2. **Traditional Cooking Modes:** Your oven has the following traditional cooking modes: Bake, Broil Hi and Broil Lo. See the Cooking Modes section for more information.
3. **Clean (on some models):** Your oven has two cleaning modes: Self Clean and Steam Clean (convection models only). See the Cleaning the Oven section for important information about using these modes.
4. **Start:** Must be pressed to start any cooking, cleaning, or timed function.
5. **Cancel/Off:** Cancels ALL oven operations except the clock and timer.
6. **Cook Time:** Counts down cooking time and turns off the oven when the cooking time is complete. Press the **Cook Time** pad, use the number pads to program a cooking time in hours and minutes, then press **Start**. This can only be used with Traditional Bake, Convection Bake, Convection Bake Multi, and Convection Roast.
7. **Clock:** Sets the oven clock time. Press the + and - pads and hold for 3 seconds or press **Set Clock** pad (on some models). Use the + and - pads to program the clock. Press **Start** to save the time.
8. **Timer:** Works as a countdown timer. Press the **Timer** pad and the + and - pads to program the time in hours and minutes. Press the **Start** pad. The oven will continue to operate when the timer countdown is complete. To turn the timer off press the **Timer** pad.
9. **Delay Time:** Delays when the oven will turn on. Use this to set a time when you want the oven to start. Press the **Delay Time** pad and use the + and - pads to program the time of day for the oven to turn on. Press the desired cooking mode and temperature then press **Start**. A cook time may also be programmed if desired. This can only be used with Traditional Bake, Convection Bake Multi Rack and Self-Clean (on some models).

NOTE: When using the delay time feature, foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.
10. **Oven Light(s):** (on some models) Turns the oven light(s) on or off.
11. **Lock Controls:** (on some models) Locks out the control so that pressing the pads does not activate the controls. Press and hold the **Lock Controls** pad or press + and - pads and hold for 3 seconds to lock or unlock the control. **Cancel/Off** is always active, even when the control is locked.

Oven Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion.

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



Vent appearance and location vary.

Special Features

There are special features on your oven. To change the settings of these special features, press the **BAKE** and **BROIL** pads at the same time and hold for three seconds. "SF" will appear in the display. Select the feature you want to change. When the change has been made, press the **START** key to save the change and return to the time of day.

Adjust the Oven Temperature

This feature allows the oven baking temperature to be adjusted up to 35°F hotter or down to 35°F cooler. Use this feature if you believe your oven temperature is too hot or too cold and wish to change it.

Press the **Bake** pad, then use the **+** or **-** pad to increase or decrease your oven temperature. Press the **Start** pad to save the change.

12-hour auto shut-off and Sabbath

Options for this feature are "on", "oFF" and "SAB".

12-hour auto shut-off turns off the oven after 12 hours of continuous operations.

The Sabbath feature can be used for baking only. This feature disables all cooking functions except Bake, overrides 12-hour shutoff, and turns off all beeps. Broil, Steam Clean, Delay Time, and Cook Time cannot be used with this feature. Sabbath mode does not disable the oven light which turns on when the door opens; therefore the bulb must be removed to ensure that the light does not turn on. Reference the Maintenance Section for information on how to remove the light bulb.

Press the **Cook Time** pad to view the current setting and then to change the setting. Select Sabbath mode and press **Start**. A **]** will appear in the display and the clock will not display.

Once in Sabbath mode, at any time you can press **Bake** to start the oven. Note that when programming a bake in Sabbath mode, the preset starting temperature will automatically be set to 350°F. Press the **+** or **-** pads to increase or decrease the temperature in 25°F increments for temperatures between 170°F and 550°F and then press **Start**.

No sound will be given when the keys are pressed. At a random time between 30 seconds and 1 minute, **]]**, will appear in the display indicating the oven is running.

If you need to adjust the temperature while baking, press **Bake** again. Press the **+** or **-** pads to increase or decrease the temperature in 25°F from the previous temperature you set to the new baking temperature and then press **Start**.

To turn the oven off, press **Cancel/Off** at any time. **The oven will immediately turn off** and **]]** will change to **]** indicating that the oven has turned off.

Note: If power outage occurs during Sabbath mode the unit will remain in Sabbath mode but off when power is restored.

Oven Racks

Main Oven

Your oven has six rack positions in the main oven. Recommended rack positions for various types of foods are provided in the Cooking Guide. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.

When baking with multiple pans and on multiple racks, ensure there is sufficient space between pans to allow air to flow.

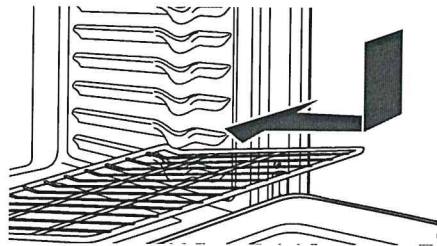
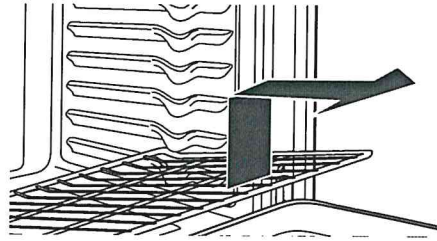
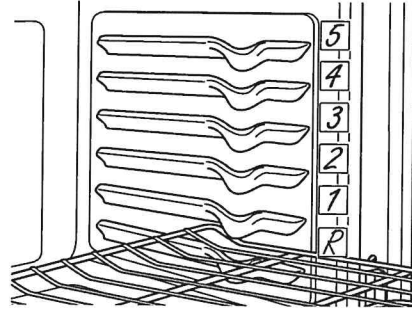
Oven Racks

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the curved end of the rack (stop-locks) onto the oven supports, tilt up the front of the rack and push the rack in.

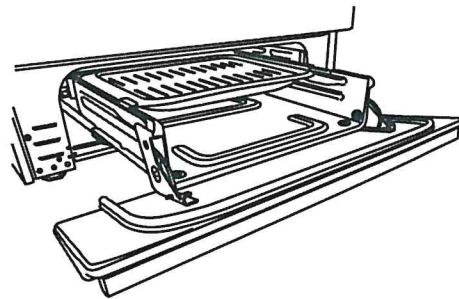
Racks may become difficult to slide, especially after a self-clean. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges.



Broil Drawer (on some models)

Always use the broil pan and grid that comes with your range.

The broil drawer has three broiling positions [A (bottom of the broil drawer), B (middle), and C (top)]. To broil in position B or C, slide the pan into the drawer such that the handles rest on the supports. For broiling in position A, place the pan directly on the bottom of the broil drawer.



Cooking Modes

Your new oven has a variety of cooking modes to help you get the best results. These modes are described below. Refer to the Cooking Guide section for recommendations for specific foods. Remember, your new oven may perform differently than the oven it is replacing.

Bake

The bake mode is for baking and roasting. This mode uses heat only from the lower burner. When preparing baked goods such as cakes, cookies, and pastries always preheat the oven first. Follow recipe recommendations for food placement. If no guidelines are provided center food in the oven. To use this mode press the **Bake** pad, enter a temperature, and then press **Start**.

Broiling Modes

Always broil with the main oven and broil drawer doors closed. Monitor food closely while broiling. Use caution when broiling on upper rack positions as placing food closer to the broil burner increases smoking, spattering, and the possibility of fats igniting.

Try broiling foods that you would normally grill. Adjust rack positions to adjust the intensity of the heat to the food. Place foods closer to the broil burner when a seared surface and rare interior is desired. Thicker foods and foods that need to be cooked through should be broiled on a rack position farther from the burner or by using Broil Lo.

Broil Hi

The Broil Hi mode uses intense heat from the upper burner to sear foods. Use Broil Hi for thinner cuts of meat and/or foods you prefer less done on the interior. To use this mode press the **Broil** pad once and then press **Start**. It is not necessary to preheat when using this mode.

Broil Lo

The Broil Lo mode uses less intense heat from the upper burner to cook food thoroughly while also browning the surface. Use Broil Lo for thicker cuts of meat and/or foods that you would like cooked all the way through. To use this mode press the **Broil** pad **twice** and then press **Start**. It is not necessary to preheat when using this mode.

Convection Bake Multi Rack

The Convection Bake Multi Rack mode is intended for baking on multiple racks at the same time. This mode uses heat from the upper burners along with air movement from the convection fan to enhance cooking evenness. Your oven is equipped with Auto Recipe Conversion, so it is not necessary to convert the temperature when using this mode. To use this mode press the **Bake Multi Rack** pad under **Convection**, enter a temperature, and then press **Start**. Always preheat when using this mode.

Cookware

Cookware Guidelines

The material, finish, and size of cookware affect baking performance.

Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25° F next time.

Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.

Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards.

Air insulated pans heat slowly and can reduce bottom browning.

Keep cookware clean to promote even heating.

Aluminum Foil and Oven Liners

CAUTION

Do not use any type of foil or oven liner to cover the oven bottom. These items can block airflow or melt, resulting in damage to the product and risk of carbon monoxide poisoning, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

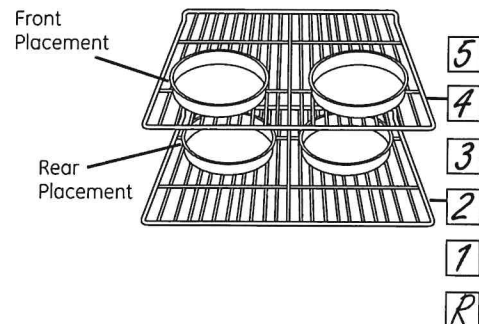
Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

Cooking Guide

FOOD TYPE	RECOMMENDED MODE(S)	RECOMMENDED RACK POSITION(S)	ADDITIONAL SUGGESTIONS
Baked Goods			
Layer cakes, sheet cakes, bundt cakes, muffins, quick breads, biscuits, scones on a Single Rack	Bake	3 or 4	Use shiny cookware.
Layer cakes* on Multiple Racks	Bake Convection Multi-Bake	2 and 4	Ensure adequate airflow (see illustration below).
Chiffon cakes (angel food)	Bake	1	Use shiny cookware.
Cookies, biscuits, scones on a Single Rack	Bake	2 or 3	Use shiny cookware.
Cookies, biscuits, scones on Multiple Racks	Convection Multi-Bake Bake	2 Racks - 2 and 4 3 Racks - 1, 3 and 5	Ensure adequate airflow. Switch food location partially through cooking for more even cooking results.
Beef & Pork			
Hamburgers	Broil Hi	5 or C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Steaks & Chops	Broil Hi	5 or C	Use a broil pan; move food down for more doneness/less searing. Watch food closely when broiling. Center food under burner.
Roasts	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan. Preheating is not necessary.
Poultry			
Whole chicken	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Bone-in chicken breasts, legs, thighs	Broil Lo Bake	3 or B	If breaded or coated in sauce avoid Broil Hi modes. Broil skin side down first. Watch food closely when broiling.
Boneless chicken breasts	Broil Lo Bake	3 or B	Move food down for more doneness/less searing and up for greater searing/browning when broiling.
Whole turkey	Bake	R or 1	Leave uncovered, use a low sided pan such as a broil pan.
Turkey Breast	Bake	1 or 2	Leave uncovered, use a low sided pan such as a broil pan.
Fish	Broil Lo	5 or C (1/2 inch thick or less) 4 or B (>1/2 inch)	Watch food closely when broiling.
Casseroles	Bake	2 or 3	
Frozen Convenience Foods			
Pizza, french fries, tator tots, chicken nuggets, appetizers on a Single Rack	Bake	3 or 4	Use shiny cookware.
Pizza, french fries, tator tots, chicken nuggets, appetizers on Multiple Racks	Bake Convection Multi-Bake	2 and 4 1, 3 and 5	Use shiny cookware. Switch food location partially through cooking for more even cooking results.

*When baking four cake layers at a time, stagger the pans as shown so that one pan is not directly above another.

Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations for food safety can be found at www.IsItDoneYet.gov. Make sure to use a food thermometer to take food temperatures.



Cleaning The Oven

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

Control Panel and Knobs

Wipe the control panel after each use of the oven with a damp cloth. For cleaning, use mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water. Polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel—they will damage the finish.

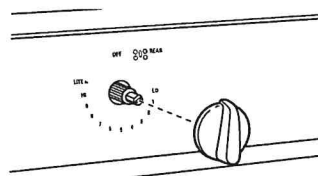
Do not try to bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the gas valve shaft.

The control knobs may be removed for easier cleaning.

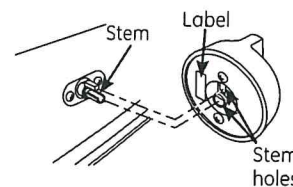
With knobs in the **OFF** position pull them straight off the stems.

The knobs can be washed by hand with soap and water or in a dishwasher.

Not all knobs are interchangeable. To determine the correct location of a particular knob, examine the back of the knob. A knob with a label or two stem holes should be replaced on the front panel first by matching the shape of the knob holes to the shape of the control panel stems. The remainder of the knobs having no labels and only one stem hole can then be replaced on the front panel anywhere there is a single stem.



Surface burner knob



Knobs with two stem holes have special locations

Oven Exterior and Cooktop Surface

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior or exterior of the oven. Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

If a stain on the door vent trim is persistent, use a mild abrasive cleaner and a sponge-scrubber for best results.

Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse.

Stainless Steel Surfaces (on some models)

Do not use a steel wool pad; it will scratch the surface.

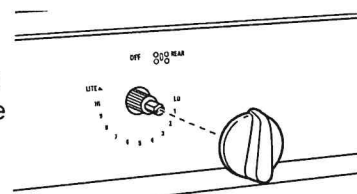
To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser™ will remove surface rust, tarnish and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.

To inquire about purchasing cleaning products including stainless steel appliance cleaner or polish, read the Assistance/Accessories sections at the beginning of this manual.

For easier cleaning, the control knobs may be removed by pulling them directly outwards once the knobs are in the OFF position. Do not pull knobs up or down or hang objects on them. This can damage the gas valve shaft. The knobs can be washed by hand with soap and water or in a dishwasher.

To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push inward until the knob is securely fastened.



Surface burner knob

Cleaning The Oven (Cont.)

Oven Interior

The interior of your new oven can be cleaned manually or by using the Steam Clean or Self Clean modes. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse.

Manual Cleaning

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Clean with a mild soap and water or 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature and not in direct sunlight.

Steam Clean Mode (on some models)

The Steam Clean feature is intended to use water to clean light soil from your oven at a lower temperature than Self Clean.

To use the Steam Clean feature:

1. Start with the oven at room temperature
2. Wipe excess grease and soils from the oven
3. Pour one cup of water onto the bottom of the oven
4. Close and latch the door
5. Press the Steam Clean pad and then press Start.

The oven door will lock. You cannot open the door during the 30 minute Steam Clean cycle as this will decrease the cleaning performance. At the end of the Steam Clean cycle the door will unlock. With a sponge, soak up

remaining water and wipe the moisture-softened soil from the oven walls and door.

Self Clean Mode

Read Self-Cleaning Oven Safety Instructions at the beginning of this manual before using Self Clean Mode. Self clean uses very high temperatures to clean the oven interior. The oven door will lock when using this feature. Before operating the self-clean cycle, pre-wash inner door and inside window before self-cleaning. Wipe inner black door before self clean. Remove all items from the oven other than enameled (dark color) racks. Shiny or silver racks, the meat probe, and any cookware or other items should all be removed from the oven before initiating a self-clean cycle. Close the door. Latch the door. If the oven is too hot, you will not be able to slide the latch. Wait until the oven is cool to slide the latch. Press the **Clean** pad once and a default self-clean time is displayed. Press the **START** pad or use the number pads to enter any clean time between 3 and 5 hours and press start. For heavily soiled ovens 5 hours is recommended. The oven will turn off automatically when the self-clean cycle is complete. The door will stay locked until the oven has cooled down. After the oven has cooled down wipe any ash out of the oven.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Oven Racks

All oven racks may be cleaned by hand with an abrasive cleaner or steel wool. Black porcelain-coated oven racks may remain in the oven during the self-cleaning cycle without being damaged. If nickel-plated oven racks remain in the oven during the self-cleaning cycle, they

will lose their luster and become hard to slide. It will be necessary to grease all oven rack side edges with a light coating of vegetable oil after cleaning them by hand or in the oven. This will help maintain the ease of sliding the racks in and out of the oven.

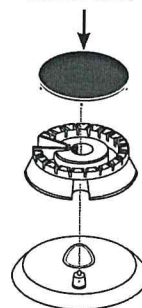
Cleaning The Cooktop

Removal of Surface Burners for Cleaning

Turn all controls **OFF**. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

CAUTION Do not attempt to remove oval burner cap from burner head.

Round Burner Cap
(Removable)



Round Burner

The burner caps and burner heads can be lifted off the cooktop.

Oval Burner Head and Cap Assembly
(Non-Removable)



Electrode
(Non-Removable)

Oval Burner
(on some models)

Cap is permanently attached to the burner head.

Cleaning The Cooktop (Cont.)

Cleaning The Burners

Burner Caps

Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles. The round caps may also be cleaned in your dishwasher.

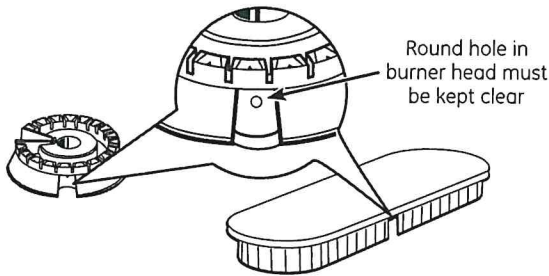
Burner Heads

Wash the burner heads routinely, especially after bad spillovers, which could clog the openings. Lift burners off when cool. Use hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.

NOTE: Do not use steel wool or scouring powders to clean the burner parts as these may clog the parts. Never wash burner heads in your dishwasher as dishwasher detergents will discolor your burners.

The ports in the burner heads must be kept clean at all times for an even, unhampered flame.

Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.



For proper ignition, make sure the small hole in the notch that fits over the electrode is kept open. A sewing needle or wire twist-tie works well to unclog it

After cleaning

Before putting the burner caps, heads (on some models) and oval head/cap assembly back, shake out excess water and allow them to dry thoroughly.

Replacing Burner Heads

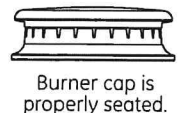
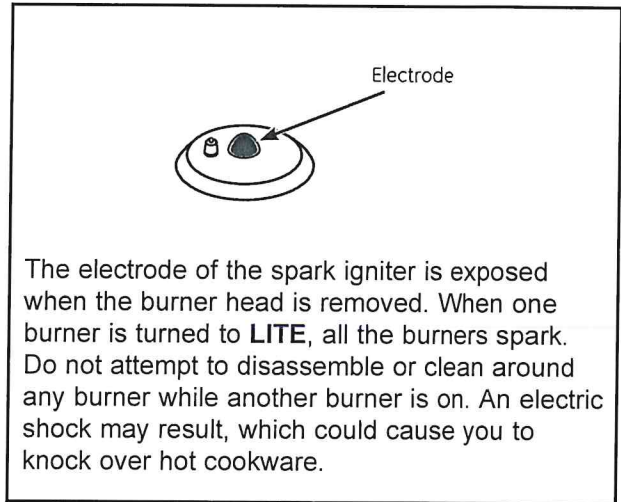
Replace burner heads in the correct locations according to size.

Burner Caps

Replace burner caps on burner heads. Make sure each cap fits securely and sits flat on its corresponding burner head.

CAUTION Do not operate the cooktop without all burner parts and grates in place.

Any spill on or around an electrode must be carefully cleaned. Take care to not hit an electrode with anything hard or it could be damaged.



Cleaning The Cooktop (Cont.)

Burner Grates

Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a plastic bag containing ¼-cup of household ammonia for several hours. Afterward, scrub grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry.

When replacing the grates, be sure to locate them correctly on the cooktop. Grates are identified by the words **LEFT** and **RIGHT** on their bottom surfaces. Grate should fit securely into the cooktop.

Grates will gradually lose their shine due to their continual exposure to high temperatures.

Care and Cleaning of the Griddle

NOTE:

- Do not use oil on the griddle for extended lengths of time. Permanent staining and/or craze lines on the surface could result.
- Avoid using metal utensils with sharp points or rough, sharp edges which might damage the griddle surface. Never use knives or cut food on the griddle.
- Use only plastic, nylon, wooden utensils or SilverStone® kitchen tools to prevent marring of the coating.
- Store carefully to prevent scratching.
- The griddle is to be used over the center burner only.
- Do not clean the griddle in the self-cleaning oven.
- Do not clean the griddle in a dishwasher.
- Wash with hot, soapy water after each use while using a sponge or dishcloth.
- If something has spilled under the griddle, it should be cleaned up as soon as possible to prevent "baked on" food soil.
- Do not leave the griddle on the cooktop when griddle is not in use.

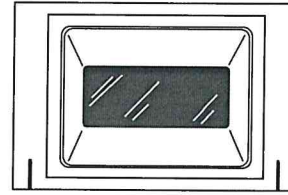
Cleaning The Door and Drawer

To clean the inside of the door

Do not allow excess water to run into any holes or slots in the door.

Wipe dishwashing detergent over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.

The area outside the gasket can be cleaned with a soap-filled plastic scouring pad.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Removable Storage Drawer (on some models)

The storage drawer is a good place to store cookware and bakeware. Do not store plastics and flammable material in the drawer.

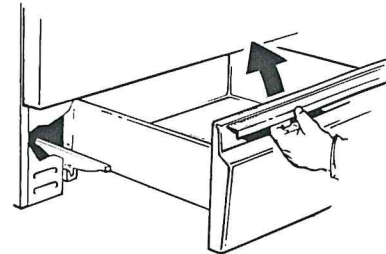
The storage drawer may be removed for cleaning under the range. Clean the storage drawer with a damp cloth or sponge. Never use harsh abrasives or scouring pads.

To remove storage drawer:

1. Pull drawer straight out until it stops.
2. Tilt the front of the drawer up and free of the range.

To replace storage drawer:

1. Set the stops on the back of the drawer over the stops in the range.
2. Slide drawer evenly and straight back, so that the rails



The storage drawer may be removed for cleaning under the range.

Removable Broil Drawer

NOTE: For models with a broil drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the broil drawer is cool.

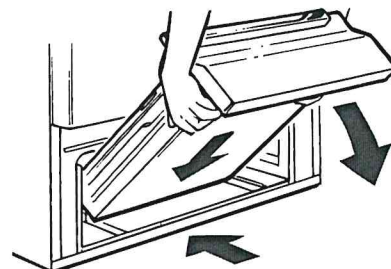
Most cleaning can be done with the drawer in place. However, the drawer may be removed if further cleaning is needed. Use soap and warm water to thoroughly clean.

To remove:

1. When the broiler is cool, remove the grid and pan.
2. Pull the broil drawer out until it stops, then push it back in about one inch.
3. Grasp the handle, lift and pull the broiler drawer out. Clean the broiler drawer with hot soapy water.

To replace:

Hold the broil drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.



Maintenance

Oven Light Replacement

⚠ WARNING SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠ CAUTION BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

Oven Light Bulb

NOTE: The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. For your safety do not touch a hot bulb with a damp cloth. If you do the bulb may break.

To remove:

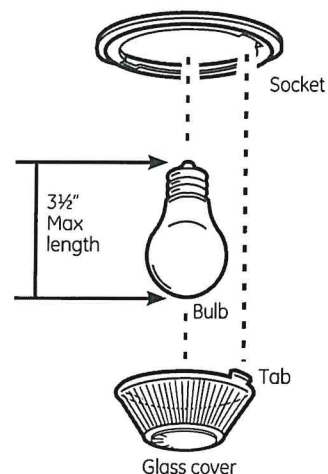
Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Remove the bulb.

To replace:

Put in a new 40-watt appliance bulb. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

NOTE:

- A 40-watt appliance bulb is smaller than a standard 40-watt household bulb.
- Reconnect electrical power to the oven once the new bulb is installed.
- For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.



Maintenance (Cont.)

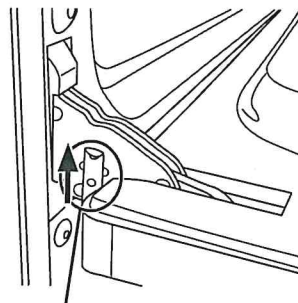
Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door. Do not lift door by the handle.

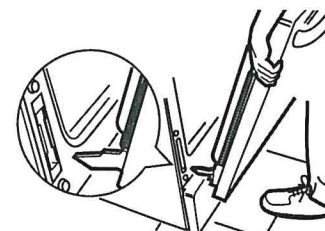
⚠ WARNING If improperly removed, oven door hinges may suddenly open and can cause personal injury to appendages near the hinge. Follow instructions below to avoid a risk of injury when removing and re-installing the oven door.

To Remove the Door:

1. Fully open the oven door.
2. On each hinge, slide the hinge lock up, making sure it snaps into its fully raised position.
3. Firmly grasp both sides of the door at near the top.
4. Close door until the top of the door is approximately 3" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



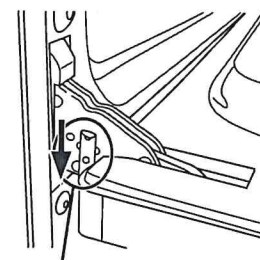
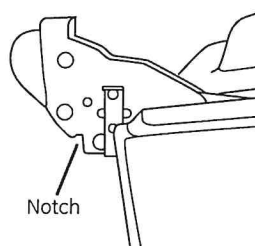
Pull hinge locks up to unlock



Removal position

To Replace the Door:

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch in the bottom of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated onto the bottom of the slot. Repeat for the right side.
3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms are not seated correctly onto the bottom edge of the slot. Lift the door off the range and repeat Step 2.
4. Push the hinge locks down to the locked position.
5. Close the oven door.



Push hinge locks down to lock

Troubleshooting tips ... Before you call for service

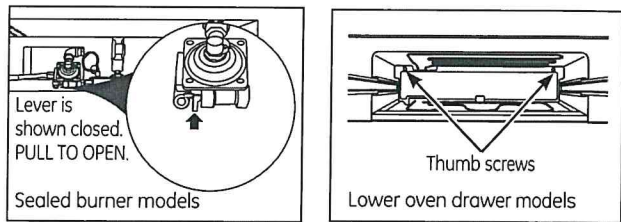
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
My new oven doesn't cook like my old one. Is something wrong with the temperature settings?	Your new oven has a different cooking system from your old oven and therefore may cook differently than your old oven.	For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the temperature yourself to meet your specific cooking preference.
Food does not bake properly	Oven controls improperly set.	See the Cooking Modes section.
	Rack position is incorrect or rack is not level.	See the Cooking Modes section and Cooking Guide.
	Incorrect cookware or cookware of improper size being used.	See the Cookware section.
	Oven temperature needs adjustment.	See the Special Features section.
	Ingredient substitution	Substituting ingredients can change the recipe outcome.
Food does not broil properly	Oven controls improperly set.	Make sure you select the appropriate broil mode.
	Improper rack position being used.	See Cooking Guide for rack location suggestions.
	Food being cooked in a hot pan.	Make sure cookware is cool.
	Cookware not suited for broiling.	Use a pan specifically designed for broiling.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.	If using aluminum foil conform to pan slits.
	In some areas the power (voltage) may be low.	Preheat the broil element for 10 minutes.
Oven temperature too hot or too cold	Oven temperature needs adjustment.	See the Special Features section.
Oven does not work or appears not to work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	See the Using the Oven section.
	Oven is in Sabbath Mode.	Verify, that the oven is not in Sabbath Mode. See the Special Features section.
"Crackling" or "popping" sound	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	This is normal.
Why is my range making a "clicking" noise when using my oven?	Your range has been designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements "click" on and off more frequently than in older ovens to achieve better results during baking, broiling, and self-clean cycles.	This is normal.
Clock and timer do not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
Sometimes the oven takes longer to preheat to the same temperature	Cookware or food in oven	The cookware or food in the oven will cause the oven to take longer to preheat. Remove items to reduce preheat time.
	Number of racks in oven	Adding more racks to the oven will cause the oven to take longer to preheat. Remove some racks.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Oven light does not work	Light bulb is loose or defective.	Tighten or replace bulb.
	Pad operating light is broken.	Call for service.
Oven will not self-clean	The temperature is too high to set a self-clean operation.	Allow the oven to cool and reset the controls.
	Oven controls improperly set.	See the Cleaning the Oven section.
Excessive smoking during clean cycle	Excessive soil or grease.	Press the Cancel/Off pad. Open the windows to rid the room of smoke. Wait until the LOCKED light goes off. Wipe up the excess soil and reset the clean cycle.
Excessive smoking during broiling	Food too close to burner element.	Lower the rack position of the food.
Oven door will not open after a clean cycle	Oven too hot.	Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	Oven controls improperly set.	See the Cleaning the Oven section.
	Oven was heavily soiled.	Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	The self-clean cycle has been selected but the door is not closed.	Close the oven door.
LOCKED light is on when you want to cook	The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.	Press the Cancel/Off pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	You have a function error code.	Press the Cancel/Off pad. Allow the oven to cool for one hour. Put the oven back into operation.
	If the function code repeats.	Disconnect all power to the oven for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The clock is turned off.	See the Special features section.
	Oven is in Sabbath Mode.	Verify that the oven is not in Sabbath Mode. See the Special Features section.
Power outage, clock flashes	Power outage or surge	Reset the clock. If the oven was in use, you must reset it by pressing the Cancel/Off pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	This is normal in a new oven and will disappear in time.	To speed the process, set a self-clean cycle for a minimum of 3 hours. See the Cleaning the Oven section. This is temporary.
Strong odor	An odor from the oven insulation is normal for the first few times the oven is used.	This is temporary and will go away after several uses or a self-clean cycle.
My oven door glass appears to be "tinted" or have a "rainbow" color. Is this defective?	No. The inner oven glass is coated with a heat barrier to reflect the heat back into the oven to prevent heat loss and keep the outer door cool while baking.	This is normal. Under certain light or angles, you may see this tint or rainbow color.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Top burners do not light or do not burn evenly. (The front right burner is designed to have slightly smaller flames between the 6 and 9 o'clock positions. This is normal.)	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Burner slits on the side of the burner may be clogged.	Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and cleaning of the range section.
	Improper burner assembly.	Make sure the burner parts are installed correctly. See the Care and cleaning of the range section.
Burner flames very large or yellow	Improper air to gas ratio.	If range is connected to LP gas, contact the person who installed your range or made the conversion.
Surface burners light but oven does not	The oven gas shut-off valve may have accidentally been moved during cleaning or moving.	To check the oven gas shut-off valve, remove the drawer (see the Care and cleaning of the range section). For lower oven drawer models, remove the rear access panel by unscrewing the thumb screws in the upper left and right corners. Look for the gas shut-off lever at the back of the range.  <p>The diagram consists of two parts. The left part, labeled 'Sealed burner models', shows a close-up of a burner assembly with a lever pointing to the left. Text below it says 'Lever is shown closed. PULL TO OPEN.' The right part, labeled 'Lower oven drawer models', shows the rear access panel of an oven with two thumb screws being removed. Text below it says 'Thumb screws' and 'Lower oven drawer models'.</p>
Burners do not light	Lock Controls feature is activated.	Allow the range to cool down and touch and hold the Lock Controls pad (on some models) for 3 seconds until the display shows LOC OFF
	Plug on range is not completely inserted in the electrical outlet.	Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	See the Installation Instructions that came with your range.
	Bridge burner won't light	See How to Light Bridge Burner section.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	See the Care and Cleaning of the range section.
Lock Controls or Control Lockout feature is activated		If LOC ON appears in the display, the range control is locked. Turn this feature off to use the range. See the Lock Control feature in the Oven Controls section.

Troubleshooting tips ... Before you call for service

Problem	Possible Cause	What To Do
Drawer does not slide smoothly or drags	The drawer is out of alignment.	Fully extend the drawer and push it all the way in. See the Care and cleaning of the range section.
	Drawer is over-loaded or load is unbalanced.	Reduce weight. Redistribute drawer contents.
Lower oven drawer or warming drawer will not work	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven is self-cleaning.	Wait for the self-clean cycle to finish and the oven to cool.
	Controls improperly set.	See the Electric warming drawer or Lower oven drawer section.
Excessive condensation in the drawer	Liquid in drawer.	Remove liquid.
	Uncovered foods.	Cover food with lid or aluminum foil.
	Temperature setting too high.	Reduce temperature setting.
Food dries out in the lower oven drawer or warming drawer	Moisture escaping.	Cover food with lid or aluminum foil.
	Drawer not fully closed.	Push drawer in until latch engages.

INSTALLATION, USE, AND CARE QUICK START MANUAL / INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET DE DÉMARRAGE RAPIDE
BROAN-NUTONE RANGE HOODS / HOTTES DE CUISINIÈRE BROAN-NUTONE
READ AND SAVE THESE INSTRUCTIONS / LIRE ET CONSERVER CES INSTRUCTIONS

⚠ WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
- Before servicing or cleaning unit, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Installation work and electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA) and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- Ducted fans must always be vented to the outdoors.
- Do not use this unit with any additional solid-state speed control device.
- To reduce the risk of fire, use only metal ductwork.
- This unit must be grounded.
- As an alternative, this product may be installed with the UL-approved cord kit designated for the product, following instructions packed with the cord kit.
- When applicable local regulations comprise more restrictive installation and/or certification requirements, the aforementioned requirements prevail on those of this document and the installer agrees to conform to these at his own expense.

⚠ WARNING

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambing food (i.e.: Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- Clean ventilating fan frequently. Grease should not be allowed to accumulate on fan, filters or in exhaust ducts.
- Use proper pan size. Always use cookware appropriate for the size of the range element.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

- SMOTHER FLAMES** with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. **BE CAREFUL TO PREVENT BURNS. IF THE FLAMES DO NOT GO OUT IMMEDIATELY, EVACUATE AND CALL THE FIRE DEPARTMENT.**
 - NEVER PICK UP A FLAMING PAN** — You may be burned.
 - DO NOT USE WATER**, including wet dishcloths or towels — This could cause a violent steam explosion.
 - Use an extinguisher **ONLY** if:
 - You own a Class ABC extinguisher and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to an exit.
- * Based on "Kitchen Fire Safety Tips" published by NFPA.

CAUTION

- For indoor use only.
- For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continues to shut off and restart, have the hood serviced.
- For best capture of cooking fumes, the bottom of the hood **MUST NOT BE LESS** than 18" for electric range or 26" for gas range and at a recommended maximum of 30" above the cooking surface (at installer discretion).
- Always follow the cooking equipment manufacturer's requirements regarding the ventilation needs.
- To reduce the risk of fire and to properly exhaust air, be sure to duct air outside — Do not exhaust air into spaces within walls or ceiling or into attics, crawl space or garage.
- When installing, servicing or cleaning the unit, it is recommended to wear safety glasses and gloves.

⚠ AVERTISSEMENT

AFIN DE RÉDUIRE LES RISQUES D'INCENDIE, D'ÉLECTROCUTION OU DE BLESSURES CORPORELLES, SUIVEZ LES DIRECTIVES SUIVANTES :

- N'utilisez cet appareil que de la façon prévue par le fabricant. Si vous avez des questions, contactez le fabricant à l'adresse ou au numéro de téléphone indiqués dans la garantie.
- Avant de réparer ou de nettoyer l'appareil, coupez l'alimentation électrique en verrouillant le panneau de distribution afin d'éviter sa remise en marche accidentelle. Si le panneau de distribution ne peut être verrouillé, y fixer un avertissement en évidence, telle qu'une étiquette de couleur vive.
- Les travaux d'installation et de raccordement électrique doivent être effectués par une personne qualifiée, conformément aux codes et aux standards de construction, incluant ceux concernant la protection contre les incendies.
- Une quantité d'air adéquate est requise afin d'assurer une bonne combustion et l'évacuation des gaz par la cheminée dans le cas des équipements alimentés au gaz afin de prévenir les retours de cheminée. Conformez-vous aux instructions et aux standards de sécurité des fabricants d'équipement de chauffage, tel qu'ils sont publiés par la National Fire Protection Association (NFPA) et l'American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) ainsi que les responsables des codes locaux.
- Veillez à ne pas endommager le câblage électrique ou d'autres équipements non apparents lors de la découpe ou du perçage du mur ou du plafond.
- Les ventilateurs avec conduits doivent toujours évacuer l'air à l'extérieur.
- Ne pas utiliser cet appareil avec une commande de vitesse à semi-conducteur additionnelle.
- Afin de réduire les risques d'incendie, n'utilisez que des conduits de métal.
- Cet appareil doit être mis à la terre.
- Si désiré, ce produit peut être installé avec l'ensemble de cordon d'alimentation homologué par UL spécialement conçu pour ce produit, en suivant les directives incluses avec le cordon.
- Lorsqu'une réglementation est en vigueur et qu'elle comporte des exigences d'installation et/ou de certification plus restrictives, lesdites exigences prévalent sur celles de ce document et l'installateur entend s'y conformer à ses frais.

⚠ AVERTISSEMENT

AFIN DE RÉDUIRE LES RISQUES DE FEU DE CUISINIÈRE :

- Ne jamais laisser les appareils de cuisson sans surveillance lorsqu'ils sont réglés à feu vif. Les débordements engendrent de la fumée et des déversements graisseux pouvant s'enflammer. Chauffez l'huile lentement, à feu doux ou moyen.
- Mettez toujours la hotte en marche lorsque vous cuisinez à feu vif ou que vous cuisinez des mets flambés (par ex. : crêpes Suzette, cerises jubilé, steaks au poivre flambés).
- Nettoyez régulièrement l'hélice du ventilateur. Ne laissez pas la graisse s'accumuler sur le ventilateur, le filtre ou les conduits d'évacuation.
- Utilisez le bon format de casserole. Servez-vous toujours de casseroles et d'ustensiles appropriés à la dimension de la surface chauffante.

AFIN DE RÉDUIRE TOUT RISQUE DE BLESSURES LORS D'UN FEU DE CUISINIÈRE, SUIVEZ CES DIRECTIVES* :

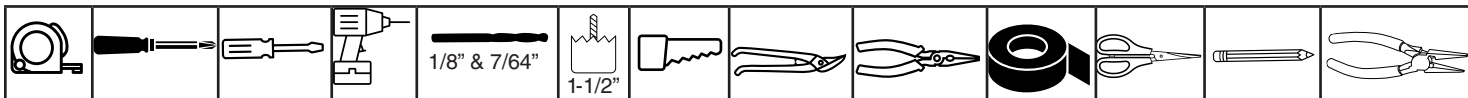
- ÉTOUFFEZ LES FLAMMES** avec un couvercle hermétique, une tôle à biscuits ou un plateau métallique et ensuite, éteignez le brûleur. **PRENEZ SOIN D'ÉVITER LES BRULURES. SI LES FLAMMES NE S'ÉTEIGNENT PAS IMMÉDIATEMENT, ÉVACUEZ LES LIEUX ET APPELEZ LES POMPIERS.**
 - NE PRENEZ JAMAIS UNE CASSEROLE EN FLAMMES DANS VOS MAINS.** Vous pourriez vous brûler.
 - N'UTILISEZ PAS D'EAU**, incluant un linge à vaisselle ou une serviette mouillée, cela pourrait occasionner une violente explosion de vapeur.
 - N'utilisez un extincteur **QUE DANS LE CAS OÙ** :
 - Vous possédez un extincteur de classe ABC et vous en connaissez le fonctionnement.
 - Le feu est petit et limité à l'endroit où il a débuté.
 - Les pompiers ont été avisés.
 - Vous pouvez combattre l'incendie en ayant accès à une sortie.
- * Tirées du *Kitchen Fire Safety Tips* publié par la NFPA.

ATTENTION

- Pour une utilisation à l'intérieur seulement.
- Pour usage domestique seulement. Ne pas utiliser pour évacuer des vapeurs ou des matières dangereuses ou explosives.
- Le moteur de votre hotte possède une protection thermique qui éteindra automatiquement le moteur s'il surchauffe. Le moteur redémarrera automatiquement une fois refroidi. Si le moteur continue à arrêter et à redémarrer, faites-le vérifier.
- Pour une meilleure évacuation des odeurs de cuisson, le bas de votre hotte devrait être situé à **UN MINIMUM** de 18 po pour un four électrique ou 26 po pour un four à gaz et à un maximum recommandé de 30 po au-dessus de la surface de cuisson (à la discrétion de l'installateur).
- Toujours suivre les recommandations du fabricant de l'appareil de cuisson concernant les exigences de cet appareil en matière de ventilation.
- Afin de réduire les risques d'incendie et évacuer l'air adéquatement, assurez-vous que les conduits évacuent l'air à l'extérieur. Ne pas évacuer l'air dans des espaces restreints comme l'intérieur des murs ou plafond ou dans le grenier, faux plafond ou garage.
- Il est recommandé de porter des lunettes et des gants de sécurité lors de l'installation, de l'entretien ou de la réparation de cet appareil.

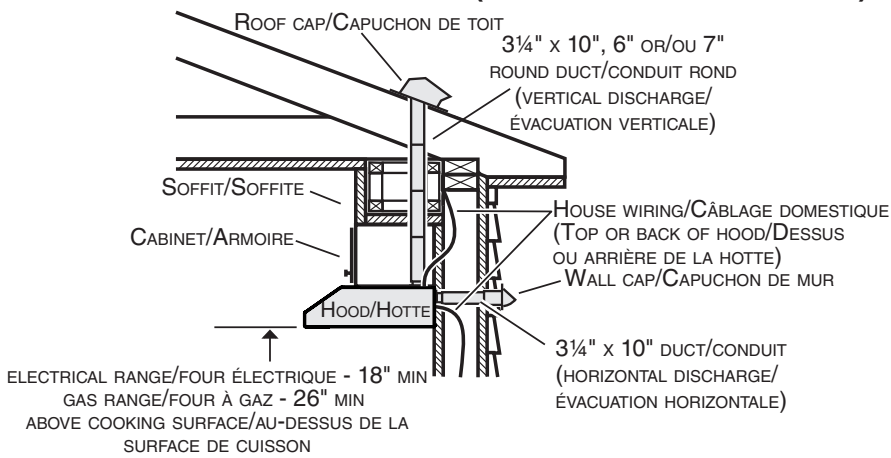
	In the United States Aux États-Unis	In Canada Au Canada
For complete warranty statement and service parts, or to learn more about the instructions below, please type your model number in on our website. / Pour obtenir l'énoncé de garantie, la liste de pièces de remplacement, ainsi que les instructions détaillées, inscrire votre no. de modèle sur notre site Internet.	Broan-NuTone.com	Broan-NuTone.ca
To obtain a paper copy of the detailed instructions, please call us. / Pour obtenir une copie papier des instructions détaillées, appelez-nous.	800-558-1711	800-567-3855

RECOMMENDED TOOLS AND ACCESSORIES / OUTILS ET ACCESSOIRES RECOMMANDÉS



- Wood shims (2) and wood screws (4) / Cales de bois (2) et vis à bois (4)
- Strain relief, 1/2" diameter / Serre-fils de 1/2 po de diamètre
- BP87Q Damper (7" round ducting) / Volet BP87Q (conduits de 7 po ronds)

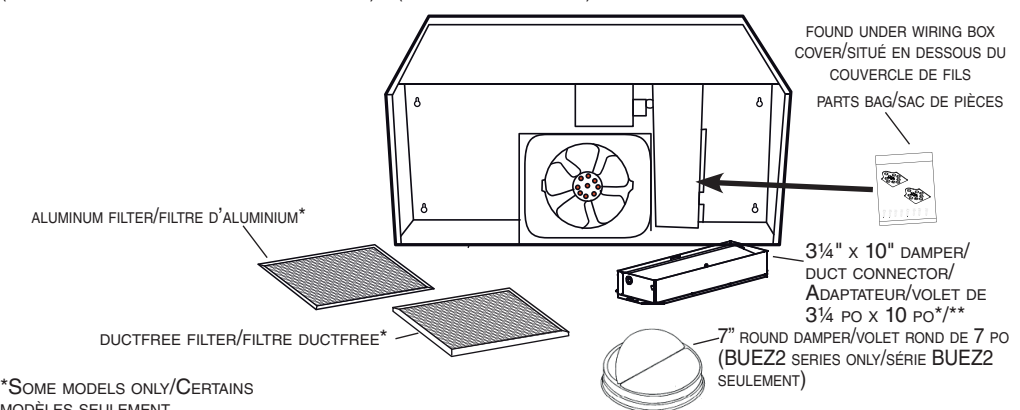
1 INSTALL DUCTWORK (DUCTED INSTALLATIONS) / INSTALLATION DES CONDUITS (INSTAL. AVEC CONDUITS)



NOTE: Mounting distances over 30" are at the installer and user discretion.
 NOTE : Une distance supérieure à 30 po demeure à la discrétion de l'installateur et de l'utilisateur.

2 CHECK BOX CONTENT / VÉRIFIER LE CONTENU DE LA BOÎTE

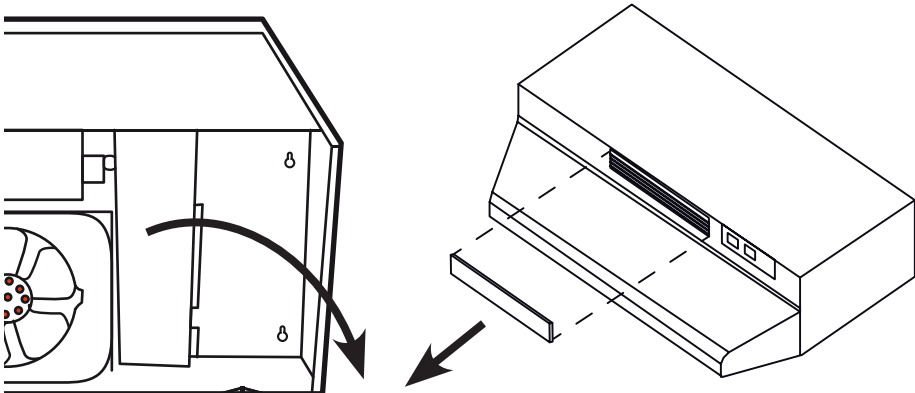
7" ROUND DUCT PLATE/PLAQUE CONDUIT ROND 7 PO (F40000 SERIES ONLY/SÉRIE F40000 SEULEMENT)** (NOT SHOWN/NON MONTRÉ)



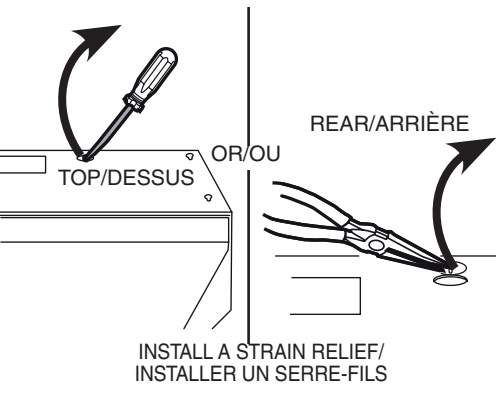
*SOME MODELS ONLY/CERTAINS MODÈLES SEULEMENT
 **SAVE SCREWS/GARDER LES VIS

3 PREPARE THE HOOD / PRÉPARER LA HOTTE

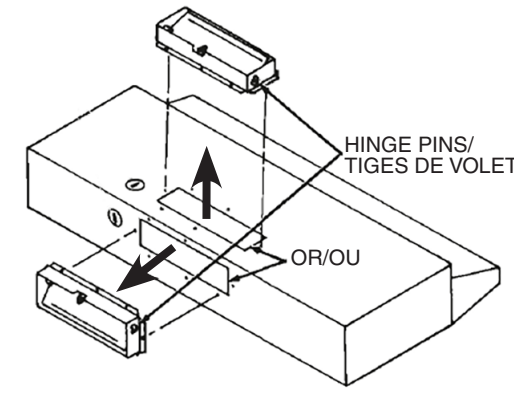
1 NON-DUCTED ONLY/ INSTALLATION SANS CONDUIT SEULEMENT



3 INSTALL A STRAIN RELIEF/ INSTALLER UN SERRE-FILS

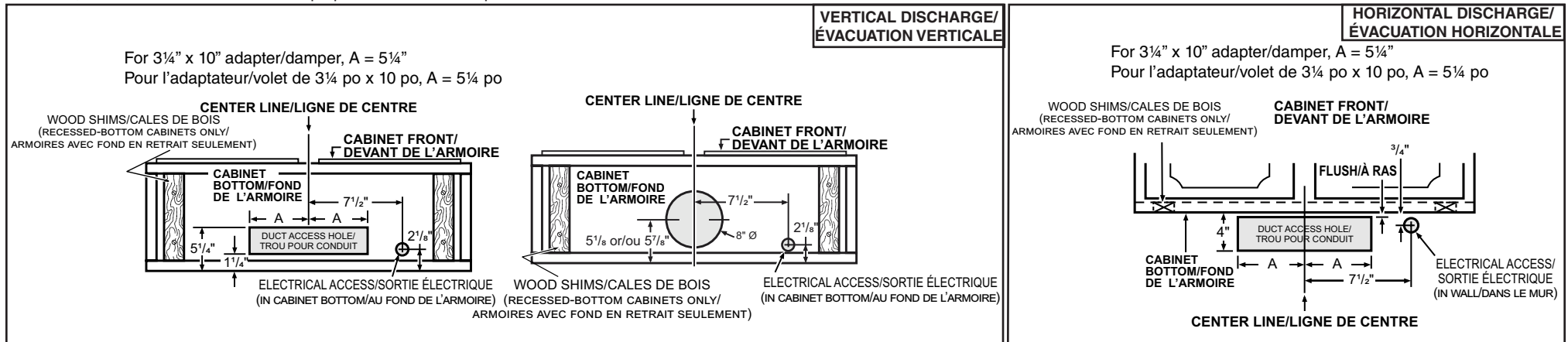


4 HINGE PINS/ TIGES DE VOLET



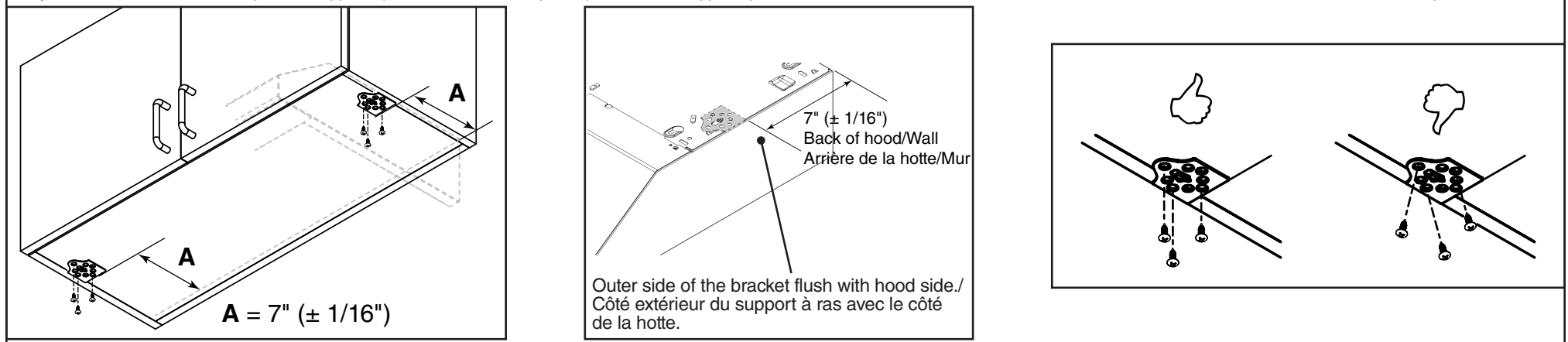
4 PERFORM REQUIRED CUTOUTS / EFFECTUER LES DÉCOUPES REQUISES

Use the proper diagram below for placement of ductwork and electrical cutout in cabinet or wall. For a non-ducted installation, DO NOT cut a duct access hole, only cut the hole for electrical wiring. Utiliser le schéma adéquat ci-dessous pour l'emplacement du conduit et la découpe pour la sortie électrique dans l'armoire ou dans le mur. Dans le cas d'une installation sans conduit, NE PAS découper d'accès pour le conduit, seulement effectuer une découpe pour la sortie électrique.



INSTALL OPTIONAL EZ1 TEMPORARY SUPPORT BRACKETS (SUPPLIED WITH BUEZ MODELS) / INSTALLER LES SUPPORTS DE MONTAGE OPTIONNELS TEMPORAIRES EZ1 (FOURNIS AVEC LES MODÈLES BUEZ)

The EZ1 installation system consists of 2 brackets (included in parts bag). Use these brackets to TEMPORARILY hang the hood to the cabinet during its installation. If not used, go to step 6. Le système d'installation EZ1 comprend 2 supports (inclus dans le sac de pièces). Utiliser ces supports pour tenir TEMPORAIREMENT la hotte à l'armoire durant l'installation. Si non utilisé, aller à l'étape 6.



5 INSTALL THE HOOD / INSTALLER LA HOTTE

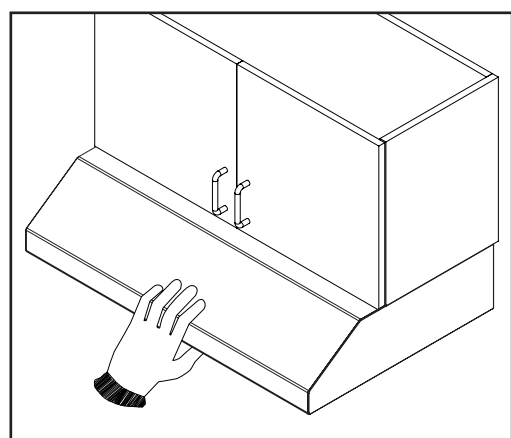
Run house power cable between service panel and hood location. Run the house power cable into the hood through the strain relief previously installed in step 3. Faire passer le câble d'alimentation domestique du panneau de distribution vers l'emplacement de la hotte. Faire passer le câble d'alimentation domestique dans la hotte par le serre-fils préalablement installé à l'étape 3.

WITH EZ1 BRACKETS/AVEC SUPPORTS EZ1

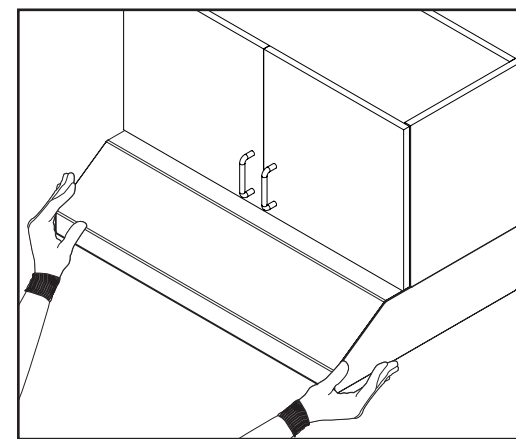
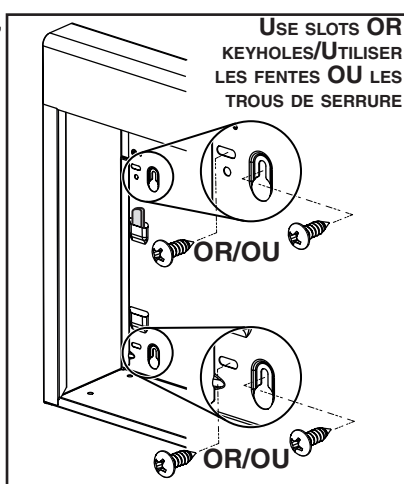
Hang the hood on the brackets using the 2 recessed FRONT HOLES. Slide hood back towards wall until hood is fully engaged. Tenir la hotte sur les supports à l'aide des 2 TROUS AVANT encastrés. Faire glisser la hotte vers le mur jusqu'à ce que la hotte soit complètement engagée.

WITHOUT EZ1 BRACKETS/SANS SUPPORTS EZ1

Two installers are recommended because of the weight of the hood. Deux installateurs sont recommandés à cause du poids de la hotte.



WHILE HOLDING THE HOOD, secure the hood to the cabinet using 4 round head wood screws (included in parts bag). Use 2 screws per side. TOUT EN TENANT LA HOTTE, fixer la hotte à l'armoire à l'aide de 4 vis à bois à tête ronde (incluses dans le sac de pièces). Utiliser 2 vis par côté.

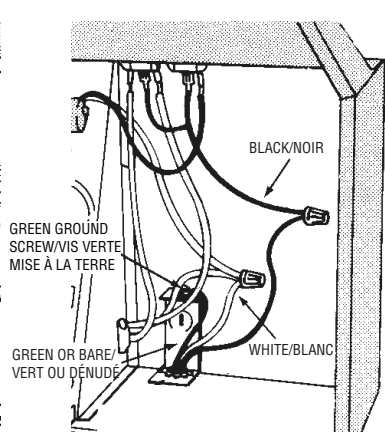


6 PLUG THE HOOD / BRANCHER LA HOTTE 7 INSTALL LIGHT BULB / INSTALLER L'AMPOULE 8 OPERATION / FONCTIONNEMENT

Connect House Power Cable to the range hood wiring: BLACK to BLACK, WHITE to WHITE and GREEN or bare wire under GREEN ground screw.

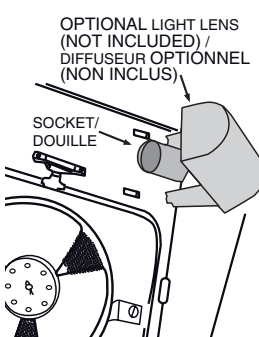
Connecter le câble d'alimentation électrique à la hotte comme suit: NOIR avec NOIR, BLANC avec BLANC et VERT ou fil dénudé à la vis VERTE de mise à la terre.

Reinstall the wiring cover. Remettre en place le couvercle des fils.



Install a LED light bulb (not included). It should be A19 type, E26 base, 75 watts maximum. If an incandescent light bulb is used (75 watts maximum), the light lens (part no. S99110437) must be used.

Installer une ampoule DEL (non incluse). Elle doit être de type A19, à culot E26, 75 watts maximum. Si une ampoule incandescente est utilisée (75 watts maximum), le diffuseur (no pièce S99110437) doit être utilisé.



Hoods with rocker switch controls: The fan and light are each controlled by a rocker switch. The light switch has two positions, "ON" and "OFF". The fan switch has three positions - "HIGH", "LOW" and "OFF". ("OFF" is the middle position.)

Hottes avec interrupteurs à bascule: Le ventilateur et l'éclairage sont tous deux contrôlés par un interrupteur à bascule. L'interrupteur d'éclairage a 2 positions: MARCHE et ARRÊT, et celui du ventilateur en a 3: HAUTE, BASSE et ARRÊT (ARRÊT étant la position médiane).

Hoods with knob control: Right knob controls light and left knob controls blower. Rotate light knob CLOCKWISE to turn light on HIGH intensity. Further CLOCKWISE rotation turns light to LOW intensity. Rotate knob fully COUNTER-CLOCKWISE to turn light OFF. Rotate blower knob CLOCKWISE to turn blower ON to HIGH speed. Further CLOCKWISE rotation decreases blower speed. Rotate knob fully COUNTER-CLOCKWISE (past HIGH speed) to turn fan OFF.

9 CLEANING AND MAINTENANCE / NETTOYAGE ET ENTRETIEN

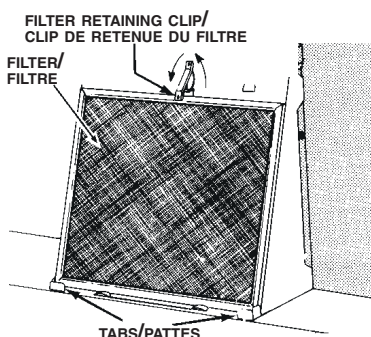
- The grease filter should be cleaned frequently. Use a warm dishwashing detergent solution. Dishwasher safe.
- Filter removal: Remove aluminum filter by turning filter retaining clip to one side. When installing filter, make sure that filter slides under retaining tabs on back of fan housing. Turn filter retaining clip so that arrows on clip point toward front and back of hood.
- The fan blade should be cleaned frequently. Use a clean cloth soaked with warm detergent solution.
- Le filtre à graisses doit être nettoyé fréquemment. Utiliser une solution d'eau chaude et de détergent. Lavable au lave-vaisselle.
- Pour retirer le filtre, tourner la clip du filtre de côté. Réinstaller le filtre en tournant la clip de côté et en plaçant le filtre d'aluminium sur les embosses au dos de la chambre du ventilateur. Tourner la clip de filtre de façon à ce que la partie basse de la clip retienne fermement le filtre en place. S'assurer que les flèches de la clip de filtre pointent vers l'avant et l'arrière de la hotte.
- L'hélice doit être nettoyée fréquemment. Utiliser un chiffon propre imbibé d'une solution d'eau chaude et de détergent.

DUCTFREE FILTER (SOME MODELS ONLY)

- Remove filter by turning filter retainer to one side. The ductfree filter is not washable, and will last up to 6 months with normal use. Replace the filter when colored side becomes noticeably dirty or discolored. When installing filter, make sure that filter slides under retaining tabs on back of fan housing. MAKE SURE THAT COLORED SIDE OF FILTER IS NEXT TO FAN WHEN FILTER IS INSTALLED. Turn filter retainer so that arrows on retainer point toward front and back of hood.

FILTRE DUCTFREE (CERTAINS MODÈLES SEULEMENT)

- Pour retirer le filtre, tourner la clip de filtre de côté. Le filtre *Ductfree* n'est pas lavable; en conditions d'utilisation normales, il peut durer jusqu'à 6 mois. Remplacer le filtre lorsque son côté coloré devient notablement sale ou décoloré. Lors de l'installation du nouveau filtre, le placer sur les embosses au dos de la chambre du ventilateur. Tourner la clip de filtre de façon à ce que la partie haute de la clip retienne fermement le filtre en place. S'ASSURER QUE LE CÔTÉ COLORÉ DU FILTRE SE TROUVE FACE AU VENTILATEUR. S'assurer que les flèches de la clip de filtre pointent vers l'avant et l'arrière de la hotte.



Hottes avec boutons de commande: Le bouton de droite contrôle l'éclairage et celui de gauche le ventilateur. Tournez le bouton de l'éclairage dans le SENS DES AIGUILLES D'UNE MONTRE pour allumer la lumière à HAUTE intensité. Continuez à tourner le bouton dans le même sens pour baisser l'intensité. Tournez le bouton complètement dans le SENS CONTRAIRE DES AIGUILLES D'UNE MONTRE pour éteindre l'éclairage. Tournez le bouton du ventilateur dans le SENS DES AIGUILLES D'UNE MONTRE pour activer le ventilateur en HAUTE vitesse. Continuez à tourner le bouton dans le même sens abaisse la vitesse du ventilateur. Tournez le bouton complètement dans le SENS CONTRAIRE DES AIGUILLES D'UNE MONTRE (plus loin que la HAUTE vitesse) pour arrêter le ventilateur.

For ADA compliance installation guidelines, please type the model number into our website.

Pour connaître les lignes directrices de l'ADA (Americans with Disabilities Act) concernant l'installation, veuillez entrer votre numéro de modèle dans notre site Internet.

SCAN THIS QR CODE TO ACCESS COMPLETE VERSION OF THESE INSTRUCTIONS

BALAYER CE CODE QR POUR ACCÉDER À LA VERSION COMPLÈTE DE CES INSTRUCTIONS



INSTALLATION, USE, AND CARE QUICK START MANUAL

BROAN-NUTONE RANGE HOODS

READ AND SAVE THESE INSTRUCTIONS

EN

⚠ WARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
- Before servicing or cleaning unit, switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Installation work and electrical wiring must be done by a qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent backdrafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA) and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- Ducted fans must always be vented to the outdoors.
- Do not use this unit with any additional solid-state speed control device.
- To reduce the risk of fire, use only metal ductwork.
- This unit must be grounded.
- As an alternative, this product may be installed with the UL-approved cord kit designated for the product, following instructions packed with the cord kit.
- When applicable local regulations comprise more restrictive installation and/or certification requirements, the aforementioned requirements prevail on those of this document and the installer agrees to conform to these at his own expense.

⚠ WARNING

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

- Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- Always turn hood ON when cooking at high heat or when flambeing food (i.e.: Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambe).
- Clean ventilating fan frequently. Grease should not be allowed to accumulate on fan, filters or in exhaust ducts.
- Use proper pan size. Always use cookware appropriate for the size of the surface element.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

- SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. IF THE FLAMES DO NOT GO OUT IMMEDIATELY, EVACUATE AND CALL THE FIRE DEPARTMENT.
- NEVER PICK UP A FLAMING PAN — You may be burned.
- DO NOT USE WATER, including wet dishcloths or towels — This could cause a violent steam explosion.
- Use an extinguisher ONLY if:
 - You own a Class ABC extinguisher and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to an exit.

*Based on "Kitchen Fire Safety Tips" published by NFPA.

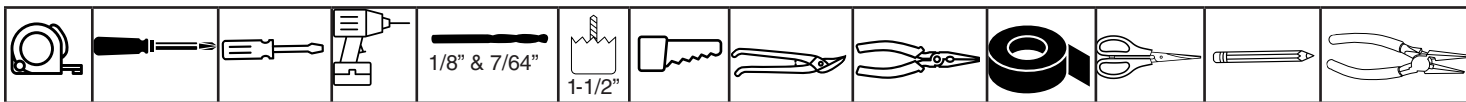
CAUTION

- For indoor use only.
- For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- Your hood motor has a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continues to shut off and restart, have the hood serviced.
- For best capture of cooking fumes, the bottom of the hood MUST NOT BE LESS than 18" for electric range or 26" for gas range and at a recommended maximum of 30" above the cooking surface (at installer discretion).
- Always follow the cooking equipment manufacturer's requirements regarding the ventilation needs.
- To reduce the risk of fire and to properly exhaust air, be sure to duct air outside — Do not exhaust air into spaces within walls or ceiling or into attics, crawl space or garage.
- When installing, servicing or cleaning the unit, it is recommended to wear safety glasses and gloves.
- Please read specification label on product for further information and requirements.
- Always use tools appropriate for the task being performed.

For complete warranty statement and service parts, or to learn more about the instructions below, please type your model number in on our website.
To obtain a paper copy of the detailed instructions, please call us.

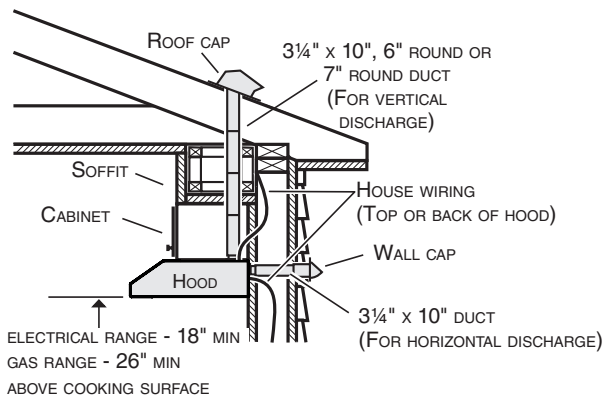
In the United States	In Canada
Broan-NuTone.com	Broan-NuTone.ca
800-558-1711	800-567-3855

RECOMMENDED TOOLS AND ACCESSORIES



- Wood shims (2) and wood screws (4)
- Strain relief, 1/2" diameter
- BP87Q Damper (7" round ducting)

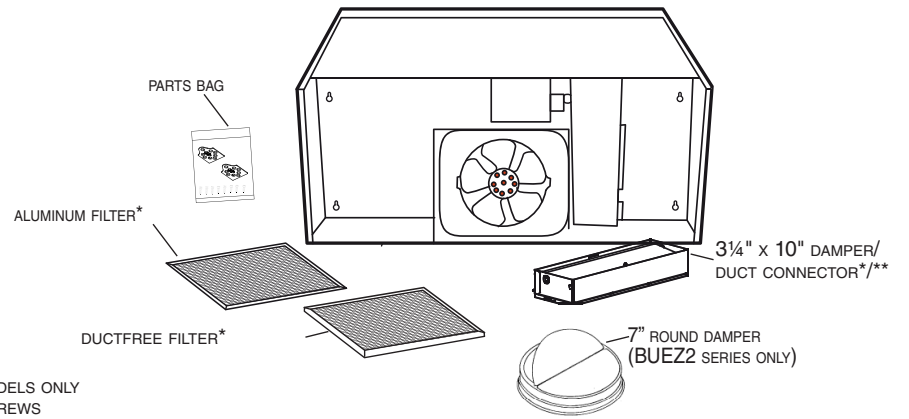
1 INSTALL DUCTWORK (DUCTED INSTALLATIONS)



NOTE: Mounting distances over 30" are at the installer and user discretion.

2 CHECK BOX CONTENT

7" ROUND DUCT PLATE (F40000 SERIES ONLY)** (NOT SHOWN)



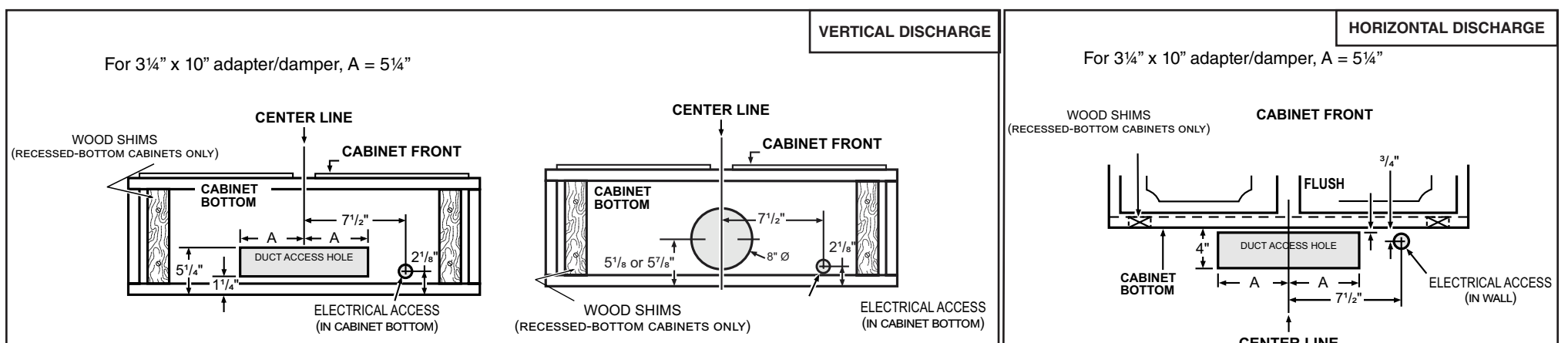
*SOME MODELS ONLY
**SAVE SCREWS

3 PREPARE THE HOOD

<h4>1</h4> <p>Remove electrical access panel.</p>	<h4>2</h4> <p>NON-DUCTED INSTALLATION ONLY</p> <p>Remove louver cover from front of hood.</p>	<h4>3</h4> <p>Remove either top or rear electrical knockout.</p> <p style="text-align: center;">INSTALL A STRAIN RELIEF</p>	<h4>4</h4> <p>DUCTED INSTALLATION ONLY</p> <p>Remove appropriate duct knockout.</p> <p style="text-align: center;">Fit damper/duct connector over opening. Hinge pins per figure above.</p>
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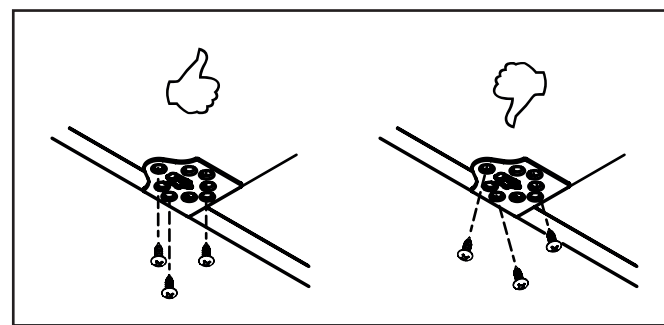
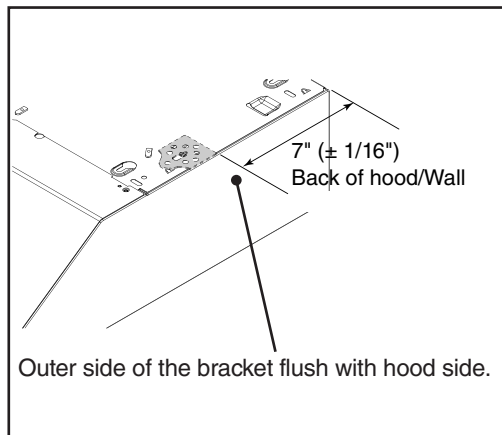
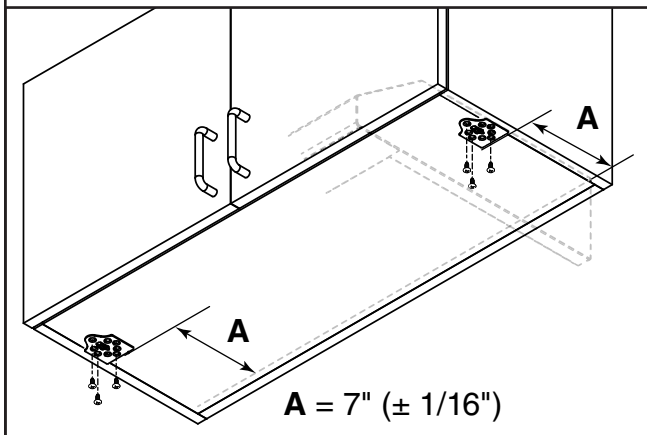
4 PERFORM REQUIRED CUTOUTS

Use the proper diagram below for placement of ductwork and electrical cutout in cabinet or wall. For a non-ducted installation, DO NOT cut a duct access hole, only cut the hole for electrical wiring.



INSTALL OPTIONAL EZ1 TEMPORARY SUPPORT BRACKETS (SUPPLIED WITH BUEZ MODELS)

The EZ1 installation system consists of 2 brackets (included in parts bag). Use these brackets to TEMPORARILY hang the hood to the cabinet during its installation. If not used, go to step 5.



5 INSTALL THE HOOD

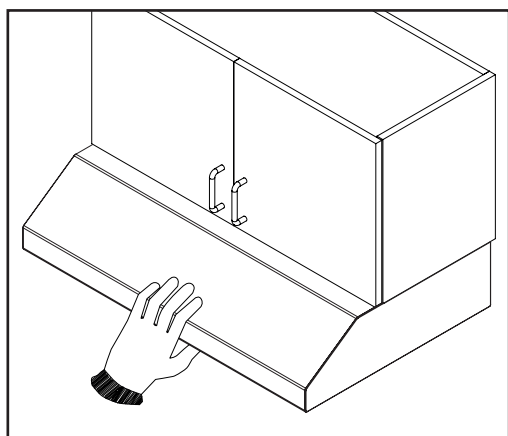
Run house power cable between service panel and hood location. Run the house power cable into the hood through the strain relief previously installed in step 3.

WITH EZ1 BRACKETS

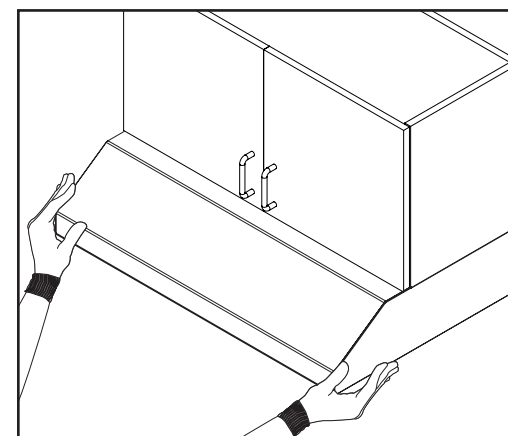
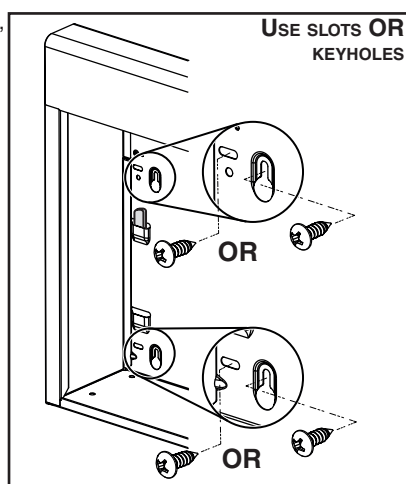
WITHOUT EZ1 BRACKETS

Hang the hood on the brackets using the 2 recessed FRONT HOLES. Slide hood back towards wall until hood is fully engaged.

Two installers are recommended because of the weight of the hood.



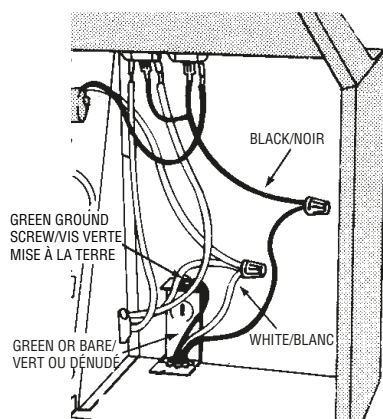
WHILE HOLDING THE HOOD, secure the hood to the cabinet using 4 round head wood screws (included in parts bag). Use 2 screws per side.



6 PLUG THE HOOD

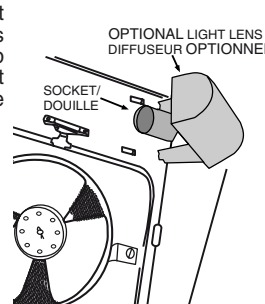
Connect House Power Cable to the range hood wiring: BLACK to BLACK, WHITE to WHITE and GREEN or bare wire under GREEN ground screw.

Reinstall the wiring cover.



7 INSTALL LIGHT BULB

Install a LED light bulb (not included). It should be A19 type, E26 base, 75 watts maximum. If an incandescent light bulb is used (75 watts maximum), the light lens (part no. S99110437) must be used.



8 OPERATION

Hoods with rocker switch controls:

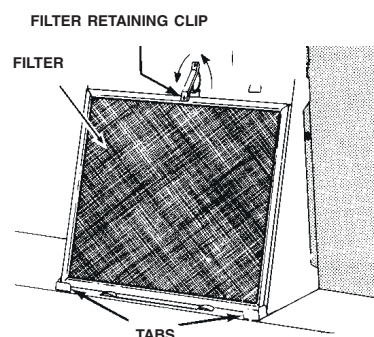
The fan and light are each controlled by a rocker switch. The light switch has two positions, "ON" and "OFF." The fan switch has three positions - "HIGH," "LOW" and "OFF." ("OFF" is the middle position.)

Hoods with knob control:

Right knob controls light and left knob controls blower. Rotate light knob CLOCKWISE to turn light on HIGH intensity. Further CLOCKWISE rotation turns light to LOW intensity. Rotate knob fully COUNTER-CLOCKWISE to turn light OFF. Rotate blower knob CLOCKWISE to turn blower ON to HIGH speed. Further CLOCKWISE rotation decreases blower speed. Rotate knob fully COUNTER-CLOCKWISE (past HIGH speed) to turn fan OFF.

9 CLEANING AND MAINTENANCE

- The grease filter should be cleaned frequently. Use a warm dishwashing detergent solution. Dishwasher safe.
- Filter removal: Remove aluminum filter by turning filter retaining clip to one side. When installing filter, make sure that filter slides under retaining tabs on back of fan housing. Turn filter retaining clip so that arrows on clip point toward front and back of hood.
- The fan blade should be cleaned frequently. Use a clean cloth soaked with warm detergent solution.



DUCTFREE FILTER (SOME MODELS ONLY)

- Remove filter by turning filter retainer to one side. The ductfree filter is not washable, and will last up to 6 months with normal use. Replace the filter when colored side becomes noticeably dirty or discolored. When installing filter, make sure that filter slides under retaining tabs on back of fan housing. MAKE SURE THAT COLORED SIDE OF FILTER IS NEXT TO FAN WHEN FILTER IS INSTALLED. Turn filter retainer so that arrows on retainer point toward front and back of hood.

For ADA compliance installation guidelines, please type the model number into our website.

INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET DE DÉMARRAGE RAPIDE

HOTTES DE CUISINIÈRE BROAN-NUTONE

LIRE ET CONSERVER CES INSTRUCTIONS

FR

⚠ AVERTISSEMENT

AFIN DE RÉDUIRE LES RISQUES D'INCENDIE, D'ÉLECTROCUTION OU DE BLESSURES CORPORELLES, SUIVEZ LES DIRECTIVES SUIVANTES :

- N'utilisez cet appareil que de la façon prévue par le fabricant. Si vous avez des questions, contactez le fabricant à l'adresse ou au numéro de téléphone indiqués dans la garantie.
- Avant de réparer ou de nettoyer l'appareil, coupez l'alimentation électrique en verrouillant le panneau de distribution afin d'éviter sa remise en marche accidentelle. Si le panneau de distribution ne peut être verrouillé, y fixer un avertissement en évidence, telle qu'une étiquette de couleur vive.
- Les travaux d'installation et de raccordement électrique doivent être effectués par une personne qualifiée, conformément aux codes et aux standards de construction, incluant ceux concernant la protection contre les incendies.
- Une quantité d'air adéquate est requise afin d'assurer une bonne combustion et l'évacuation des gaz par la cheminée dans le cas des équipements alimentés au gaz afin de prévenir les retours de cheminée. Conformez-vous aux instructions et aux standards de sécurité des fabricants d'équipement de chauffage, tel qu'ils sont publiés par la National Fire Protection Association (NFPA) et l'American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) ainsi que les responsables des codes locaux.
- Veillez à ne pas endommager le câblage électrique ou d'autres équipements non apparents lors de la découpe ou du perçage du mur ou du plafond.
- Les ventilateurs avec conduits doivent toujours évacuer l'air à l'extérieur.
- Ne pas utiliser cet appareil avec une commande de vitesse à semi-conducteur additionnelle.
- Afin de réduire les risques d'incendie, n'utilisez que des conduits de métal.
- Cet appareil doit être mis à la terre.
- Si désiré, ce produit peut être installé avec l'ensemble de cordon d'alimentation homologué par UL spécialement conçu pour ce produit, en suivant les directives incluses avec le cordon.
- Lorsqu'une réglementation est en vigueur et qu'elle comporte des exigences d'installation et/ou de certification plus restrictives, lesdites exigences prévalent sur celles de ce document et l'installateur entend s'y conformer à ses frais.

⚠ AVERTISSEMENT

AFIN DE RÉDUIRE LES RISQUES DE FEU DE CUISINIÈRE :

- Ne jamais laisser les appareils de cuisson sans surveillance lorsqu'ils sont réglés à feu vif. Les débordements engendrent de la fumée et des déversements graisseux pouvant s'enflammer. Chauffez l'huile lentement, à feu doux ou moyen.
- Mettez toujours la hotte en marche lorsque vous cuisinez à feu vif ou que vous cuisinez des mets flambés (par ex. : crêpes Suzette, cerises jubilé, steaks au poivre flambés).
- Nettoyez régulièrement l'hélice du ventilateur. Ne laissez pas la graisse s'accumuler sur le ventilateur, le filtre ou les conduits d'évacuation.
- Utilisez le bon format de casserole. Servez-vous toujours de casseroles et d'ustensiles appropriés à la dimension de la surface chauffante.

AFIN DE RÉDUIRE TOUT RISQUE DE BLESSURES LORS D'UN FEU DE CUISINIÈRE, SUIVEZ CES DIRECTIVES* :

- ÉTOUFFEZ LES FLAMMES avec un couvercle hermétique, une tôle à biscuits ou un plateau métallique et ensuite, éteignez le brûleur. PRENEZ SOIN D'ÉVITER LES BRÛLURES. SI LES FLAMMES NE S'ÉTEIGNENT PAS IMMÉDIATEMENT, ÉVACUEZ LES LIEUX ET APPELEZ LES POMPIERS.
 - NE PRENEZ JAMAIS UNE CASSEROLE EN FLAMMES DANS VOS MAINS. Vous pourriez vous brûler.
 - N'UTILISEZ PAS D'EAU, incluant un linge à vaisselle ou une serviette mouillée, cela pourrait occasionner une violente explosion de vapeur.
 - N'utilisez un extincteur QUE DANS LE CAS OÙ :
 - Vous possédez un extincteur de classe ABC et vous en connaissez le fonctionnement.
 - Le feu est petit et limité à l'endroit où il a débuté.
 - Les pompiers ont été avisés.
 - Vous pouvez combattre l'incendie en ayant accès à une sortie.
- * Tirées du *Kitchen Fire Safety Tips* publié par la NFPA.

ATTENTION

- Pour une utilisation à l'intérieur seulement.
- Pour usage domestique seulement. Ne pas utiliser pour évacuer des vapeurs ou des matières dangereuses ou explosives.
- Le moteur de votre hotte possède une protection thermique qui éteindra automatiquement le moteur s'il surchauffe. Le moteur redémarrera automatiquement une fois refroidi. Si le moteur continue à arrêter et à redémarrer, faites-le vérifier.
- Pour une meilleure évacuation des odeurs de cuisson, le bas de votre hotte devrait être situé À UN MINIMUM de 18 po pour un four électrique ou 26 po pour un four à gaz et à un maximum recommandé de 30 po au-dessus de la surface de cuisson (à la discrétion de l'installateur).
- Toujours suivre les recommandations du fabricant de l'appareil de cuisson concernant les exigences de cet appareil en matière de ventilation.
- Afin de réduire les risques d'incendie et évacuer l'air adéquatement, assurez-vous que les conduits évacuent l'air à l'extérieur. Ne pas évacuer l'air dans des espaces restreints comme l'intérieur des murs ou plafond ou dans le grenier, faux plafond ou garage.
- Il est recommandé de porter des lunettes et des gants de sécurité lors de l'installation, de l'entretien ou de la réparation de cet appareil.
- Veillez consulter l'autocollant apposé à l'intérieur de la hotte pour plus d'information ou autres exigences.
- Utiliser des outils appropriés lors de l'installation.

Pour obtenir l'énoncé de garantie, la liste de pièces de remplacement, ainsi que les instructions détaillées, inscrire votre no. de modèle sur notre site Internet.

Pour obtenir une copie papier des instructions détaillées, appelez-nous.

Aux États-Unis

Broan-NuTone.com

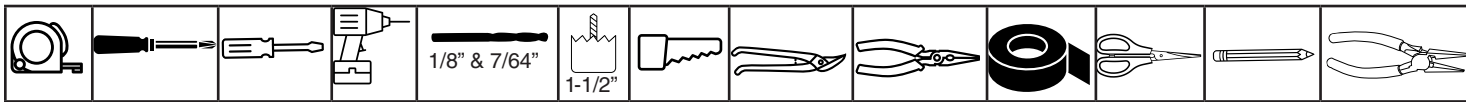
800 558-1711

Au Canada

Broan-NuTone.ca

800 567-3855

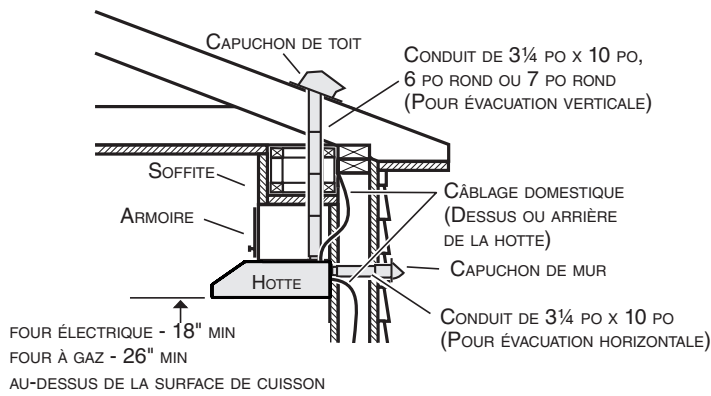
OUTILS ET ACCESSOIRES RECOMMANDÉS



- Cales de bois (2) et vis à bois (4)
- Serre-fils de 1/2 po de diamètre
- Volet BP87Q (conduits de 7 po ronds)

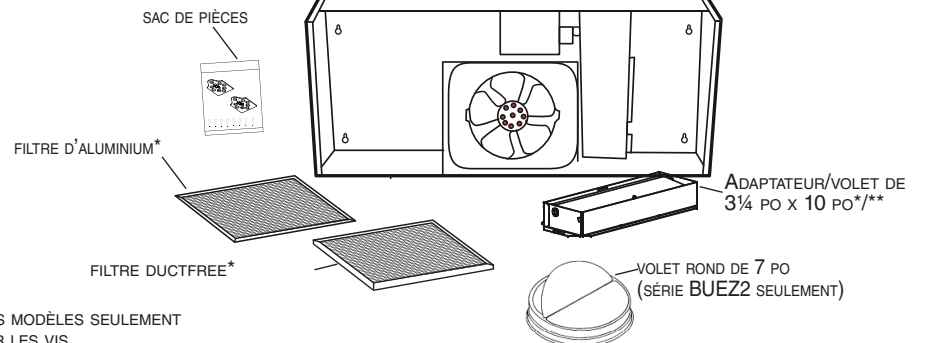
1 INSTALLATION DES CONDUITS (INSTAL. AVEC CONDUITS)

2 VÉRIFIER LE CONTENU DE LA BOÎTE



NOTE : Une distance supérieure à 30 po demeure à la discrétion de l'installateur et de l'utilisateur.

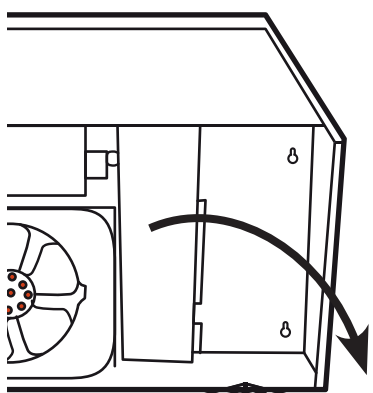
PLAQUE CONDUIT ROND 7 po (SÉRIE F40000 SEULEMENT)** (NON MONTRÉ)



*CERTAINS MODÈLES SEULEMENT
**GARDER LES VIS

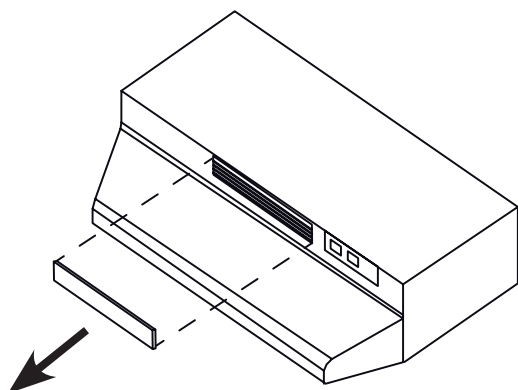
3 PRÉPARER LA HOTTE

1 ENLEVER LE PANNEAU D'ACCÈS ÉLECTRIQUE.

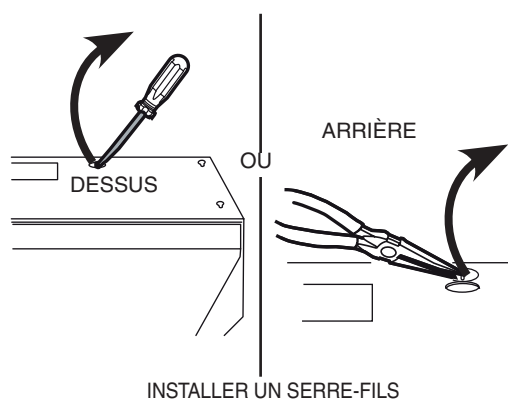


2 INSTALLATION SANS CONDUIT SEULEMENT

Enlever la plaque pour dégager les fentes sur la partie avant de la hotte.

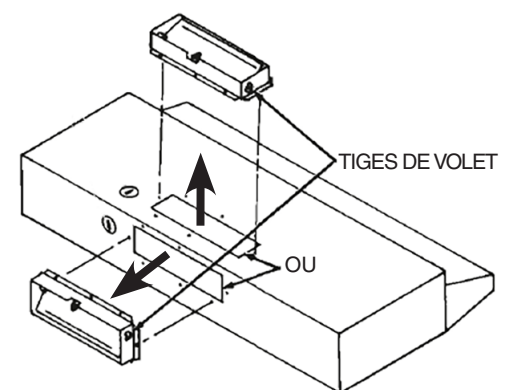


3 ENLEVER L'OUVERTURE PRÉAMORCÉE DE LA SORTIE ÉLECTRIQUE SUR LE DESSUS OU À L'ARRIÈRE DE LA HOTTE.



4 INSTALLATION AVEC CONDUIT SEULEMENT

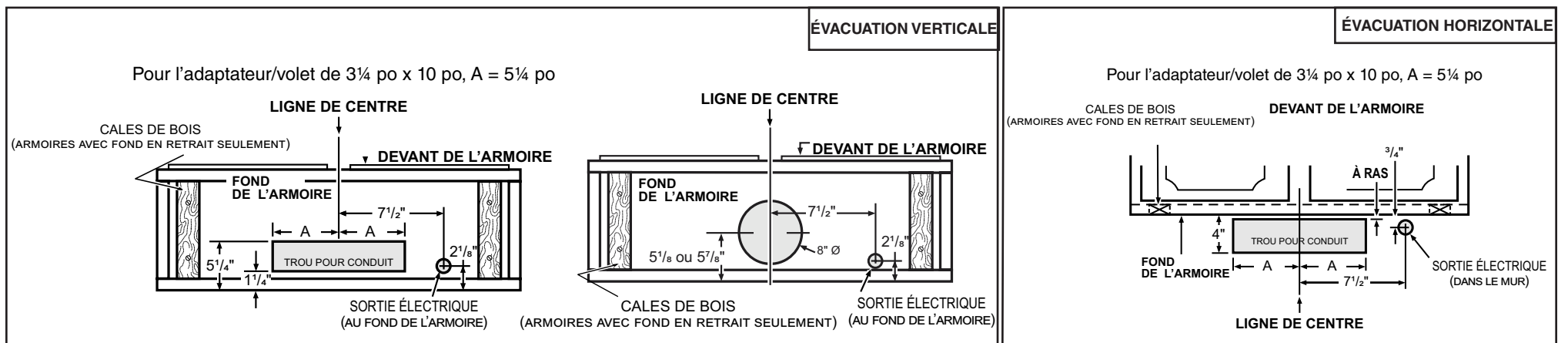
Enlever l'ouverture préamorcée appropriée pour le conduit.



Installer le volet/connecteur de conduit sur l'ouverture à l'aide des tiges de volet, tel qu'illustré ci-dessus.

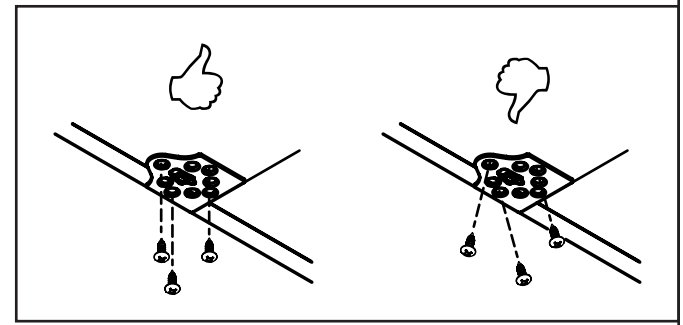
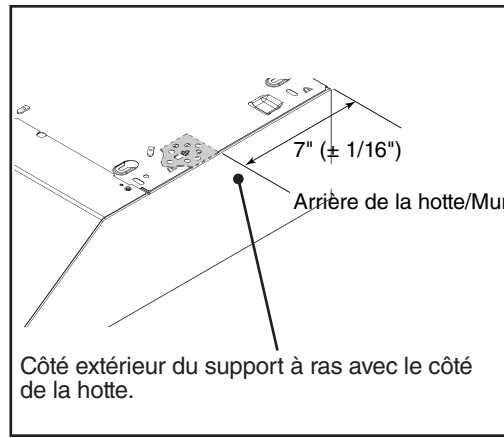
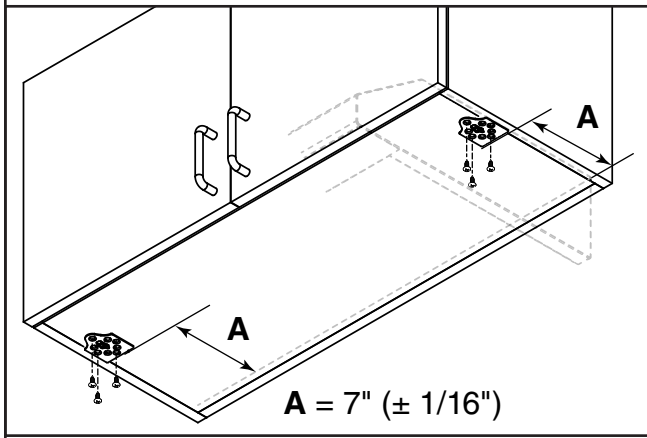
4 EFFECTUER LES DÉCOUPES REQUISES

Utiliser le schéma adéquat ci-dessous pour l'emplacement du conduit et la découpe pour la sortie électrique dans l'armoire ou dans le mur. Dans le cas d'une installation sans conduit, NE PAS découper d'accès pour le conduit, seulement effectuer une découpe pour la sortie électrique.



INSTALLER LES SUPPORTS DE MONTAGE OPTIONNELS TEMPORAIRES EZ1 (FOURNIS AVEC LES MODÈLES BUEZ)

Le système d'installation EZ1 comprend 2 supports (inclus dans le sac de pièces). Utiliser ces supports pour tenir TEMPORAIREMENT la hotte à l'armoire durant l'installation. Si non utilisé, aller à l'étape 5.



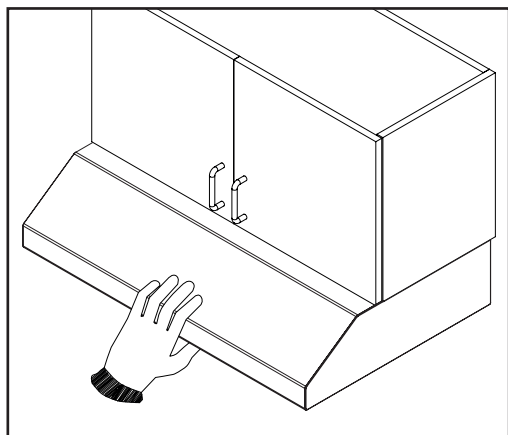
5 INSTALLER LA HOTTE

Faire passer le câble d'alimentation domestique du panneau de distribution vers l'emplacement de la hotte. Faire passer le câble d'alimentation domestique dans la hotte par le serre-fils préalablement installé à l'étape 3.

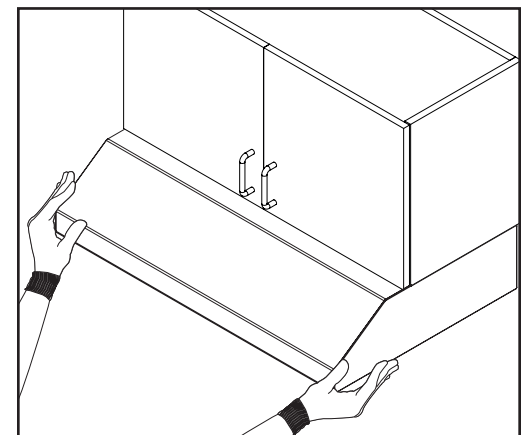
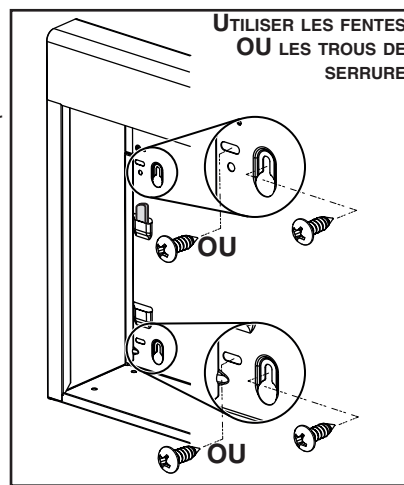
AVEC SUPPORTS EZ1

SANS SUPPORTS EZ1

Tenir la hotte sur les supports à l'aide des 2 TROUS AVANT encastrés. Faire glisser la hotte vers le mur jusqu'à ce que la hotte soit complètement engagée. Deux installateurs sont recommandés à cause du poids de la hotte.



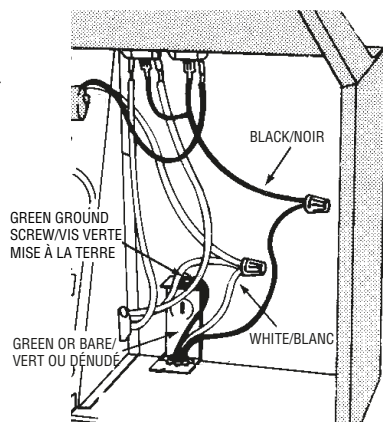
TOUT EN TENANT LA HOTTE, fixer la hotte à l'armoire à l'aide de 4 vis à bois à tête ronde (incluses dans le sac de pièces). Utiliser 2 vis par côté.



6 BRANCHER LA HOTTE

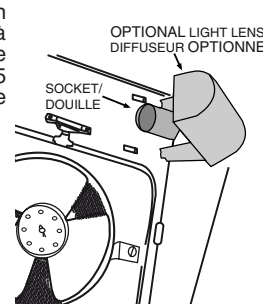
Connecter le câble d'alimentation électrique à la hotte comme suit: NOIR avec NOIR, BLANC avec BLANC et VERT ou fil dénudé à la vis VERTE de mise à la terre.

Remettre en place le couvercle des fils.



7 INSTALLER L'AMPOULE

Installer une ampoule DEL (non incluse). Elle doit être de type A19, à culot E26, 75 watts maximum. Si une ampoule incandescente est utilisée (75 watts maximum), le diffuseur (no pièce S99110437) doit être utilisé.



8 FONCTIONNEMENT

Hottes avec interrupteurs à bascule:

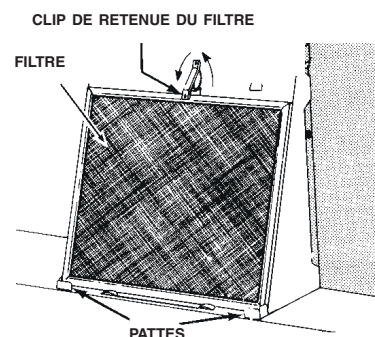
Le ventilateur et l'éclairage sont tous deux contrôlés par un interrupteur à bascule. L'interrupteur d'éclairage a 2 positions: MARCHE et ARRÊT, et celui du ventilateur en a 3: HAUTE, BASSE et ARRÊT (ARRÊT étant la position médiane).

Hottes avec boutons de commande:

Le bouton de droite contrôle l'éclairage et celui de gauche le ventilateur. Tournez le bouton de l'éclairage dans le SENS DES AIGUILLES D'UNE MONTRE pour allumer la lumière à HAUTE intensité. Continuez à tourner le bouton dans le même sens pour baisser l'intensité. Tournez le bouton complètement dans le SENS CONTRAIRE DES AIGUILLES D'UNE MONTRE pour éteindre l'éclairage. Tournez le bouton du ventilateur dans le SENS DES AIGUILLES D'UNE MONTRE pour activer le ventilateur en HAUTE vitesse. Continuez à tourner le bouton dans le même sens abaisse la vitesse du ventilateur. Tournez le bouton complètement dans le SENS CONTRAIRE DES AIGUILLES D'UNE MONTRE (plus loin que la HAUTE vitesse) pour arrêter le ventilateur.

9 NETTOYAGE ET ENTRETIEN

- Le filtre à graisses doit être nettoyé fréquemment. Utiliser une solution d'eau chaude et de détergent. Lavable au lave-vaisselle.
- Pour retirer le filtre, tourner la clip du filtre de côté. Réinstaller le filtre en tournant la clip de côté et en plaçant le filtre d'aluminium sur les embosses au dos de la chambre du ventilateur. Tourner la clip de filtre de façon à ce que la partie basse de la clip retienne fermement le filtre en place. S'assurer que les flèches de la clip de filtre pointent vers l'avant et l'arrière de la hotte.
- L'hélice doit être nettoyée fréquemment. Utiliser un chiffon propre imbibé d'une solution d'eau chaude et de détergent.



FILTRE DUCTFREE (CERTAINS MODÈLES SEULEMENT)

- Pour retirer le filtre, tourner la clip du filtre de côté. Le filtre *Ductfree* n'est pas lavable; en conditions d'utilisation normales, il peut durer jusqu'à 6 mois. Remplacer le filtre lorsque son côté coloré devient notablement sale ou décoloré. Lors de l'installation du nouveau filtre, le placer sur les embosses au dos de la chambre du ventilateur. Tourner la clip de filtre de façon à ce que la partie haute de la clip retienne fermement le filtre en place. S'ASSURER QUE LE CÔTÉ COLORÉ DU FILTRE SE TROUVE FACE AU VENTILATEUR. S'assurer que les flèches de la clip de filtre pointent vers l'avant et l'arrière de la hotte.

Pour connaître les lignes directrices de l'ADA (*Americans with Disabilities Act*) concernant l'installation, veuillez entrer votre numéro de modèle dans notre site Internet.

GUÍA RÁPIDA DE INSTALACIÓN, USO Y MANTENIMIENTO

CAMPANAS EXTRACTORAS BROAN-NUTONE

LEA ESTAS INSTRUCCIONES Y GUÁRDENLAS

SP

⚠️ ADVERTENCIA

PARA REDUCIR EL RIESGO DE INCENDIO, DESCARGA ELÉCTRICA O LESIÓN CORPORAL, RESPETE LAS SIGUIENTES INDICACIONES:

- Utilice esta unidad únicamente de la forma en que indica el fabricante. Si tiene cualquier pregunta, póngase en contacto con el fabricante en la dirección o el teléfono que aparecen en la garantía.
- Antes de reparar o limpiar el aparato, apáguelo en el tablero de servicio y bloquee los medios de desconexión para impedir que la corriente se conecte accidentalmente. Cuando no se pueda bloquear los medios de desconexión, coloque un dispositivo de advertencia visible (como una etiqueta) en el tablero de servicio.
- La instalación y la conexión eléctrica deben ser realizadas por personal calificado de acuerdo con todos los códigos y normas aplicables, incluso los relativos a la construcción ignífuga.
- Para lograr una combustión adecuada y una extracción correcta de los gases a través de la salida del humo (chimenea) del equipo quemador de combustible — evitando así el contratiempo — es necesario disponer de aire suficiente. Siga las directrices del fabricante del equipo de material térmico y las normas de seguridad, como las que publica la NFPA (asociación de protección contra los incendios) y la ASHRAE (sociedad estadounidense de técnicos de calefacción, refrigeración y aire acondicionado) así como los códigos de los organismos responsables locales.
- Al cortar o perforar la pared o el techo, procure no dañar el cableado eléctrico ni otras instalaciones de servicios públicos.
- Los ventiladores entubados siempre deben tener salida al exterior.
- No use esta unidad con ningún otro control de velocidad de estado sólido.
- Para reducir el riesgo de incendio, utilice sólo tuberías metálicas.
- Este aparato debe conectarse a tierra.
- Como alternativa, se puede instalar este producto con el juego de cable de alimentación aprobado por UL y diseñado para el producto, siguiendo las instrucciones incluidas con el cable.
- Cuando una reglamentación local esta en vigor y conlleva exigencias de instalación y/o de certificación más estrictas, susodichas exigencias prevalecen sobre aquellas en este documento y el instalador acepta someterse a estas exigencias a sus gastos.

⚠️ ADVERTENCIA

PARA REDUCIR EL RIESGO DE QUE ARDA LA GRASA EN LA PARTE SUPERIOR DE LA COCINA:

- No deje nunca recipientes de cocina a fuego vivo sin vigilancia. Los desbordamientos producen humo y derrames grasientos que pueden inflamarse. Caliente el aceite despacio, a fuego lento o mediano.
- Ponga en marcha siempre la campana extractora al cocinar a temperaturas elevadas o al cocinar alimentos flameados (crepas Suzette, cerezas jubilee, res con pimienta flameada).
- Limpie el ventilador con frecuencia. No deje que la grasa se acumule en el ventilador, ni en los filtros o en los conductos de evacuación.
- Utilice cacerolas de tamaño apropiado. Emplee siempre un recipiente adecuado para el tamaño de la placa.

PARA REDUCIR EL RIESGO DE LESIONES CORPORALES EN EL CASO DE QUE ARDA LA GRASA EN LA PARTE SUPERIOR DE LA COCINA, SIGA ESTAS INDICACIONES*:

- SOFOQUE LAS LLAMAS con una tapa ajustada, una hoja o bandeja metálica para hornear galletas, y apague luego el quemador. TENGA CUIDADO PARA EVITAR QUEMADURAS. SI LAS LLAMAS NO SE APAGAN INMEDIATAMENTE, EVACUE EL LUGAR Y LLAME A LOS BOMBEROS.
- NO SUJETE NUNCA UNA SARTÉN EN LLAMAS ya que podría quemarse.
- NO USE AGUA, ni trapos húmedos. Podría causar una violenta explosión de vapor.
- Utilice un extintor SOLAMENTE si:
 - Tiene un extintor de tipo ABC y sabe usarlo.
 - El incendio es pequeño y está circunscrito a la zona donde empezó.
 - Ya ha llamado a los bomberos.
 - Puede tratar de apagar el fuego si dispone siempre de una salida detrás de usted.

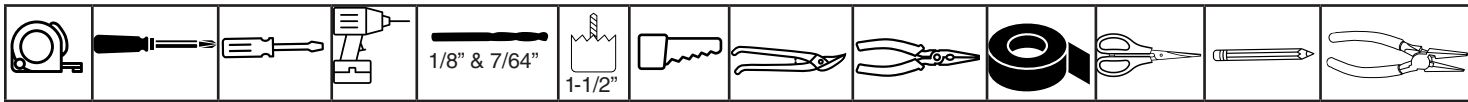
* Fuente: "Kitchen Fire Safety Tips" publicado por la NFPA.

PRECAUCIÓN

- Sólo para una utilización en el interior.
- Sólo para ventilación general. No debe utilizarse para extraer materiales o vapores peligrosos o explosivos.
- El motor de la campana tiene un dispositivo contra sobrecargas térmicas que apaga el motor automáticamente si éste se sobrecalienta. El motor volverá a ponerse en marcha cuando se enfríe. Si el motor sigue apagándose, haga examinar el motor.
- Para lograr una mejor captura de las impurezas producidas al cocinar, la parte inferior de la campana deberá estar A UN MÍNIMO de 18 pulg. con un horno eléctrico o a un mínimo de 26 pulg. con un horno a gas y a un máximo recomendado de 30 pulg. por encima de la superficie de la cocina (a discreción del instalador).
- Siga siempre las indicaciones del fabricante del equipo de cocina sobre las necesidades de ventilación.
- Para reducir los riesgos de incendio y extraer el aire debidamente, el aire debe evacuarse fuera. No extraiga el aire a espacios situados entre las paredes, en el techo o en el desván, falso techo o garaje.
- Se aconseja llevar anteojos y guantes de seguridad al instalar, reparar o limpiar el aparato.
- Para mayor información y conocer los requisitos, lea la etiqueta con las especificaciones en el producto.
- Utilice siempre las herramientas apropiadas para el trabajo a realizar.

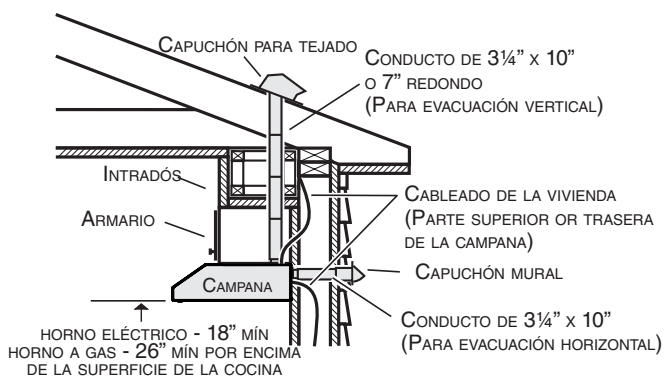
	Estados Unidos	Canadá
Para información completa sobre la garantía y las piezas o para obtener instrucciones más detalladas, escribe su número de modelo en nuestro sitio web.	Broan-NuTone.com	Broan-NuTone.ca
Para recibir una copia impresa de las instrucciones, llame al:	800-558-1711	800-567-3855

HERRAMIENTAS Y ACCESORIOS RECOMENDADOS



- Calzos de madera (2) y tornillos para madera (4)
- Abrazadera de 1/2 pulg. de diámetro
- Compuerta BP87Q (conductos redondos de 7 pulg.)

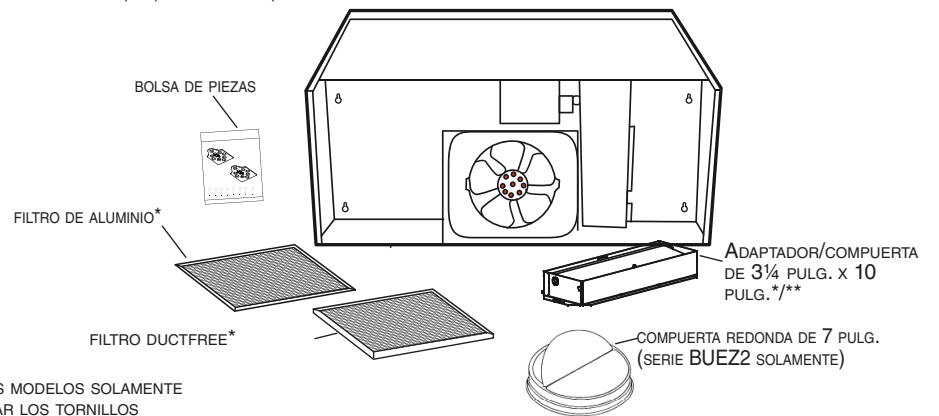
1 INSTALAR LOS CONDUCTOS (INSTAL. CANALIZADA)



NOTA: Las distancias superiores a 30 pulg. son a discreción del instalador y del usuario.

2 VERIFICAR EL CONTENIDO DE LA CAJA

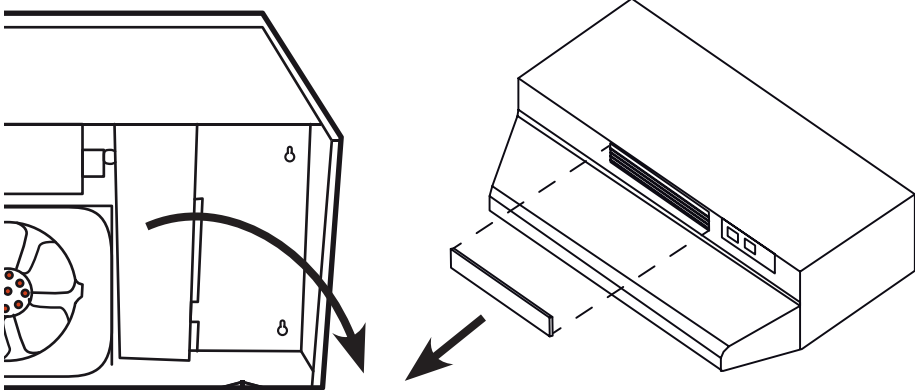
PLACA CONDUCTO REDONDO 7 PULG.
(SERIE F40000 SOLAMENTE)** (NO SE MUESTRA)



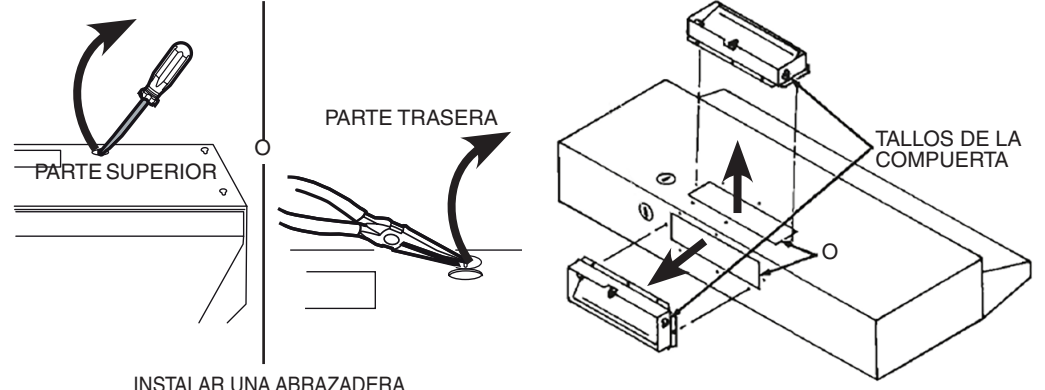
*ALGUNOS MODELOS SOLAMENTE
**GUARDAR LOS TORNILLOS

3 PREPARAR LA CAMPANA

- Quitar el panel de acceso eléctrico.
- INSTALACIÓN SIN CONDUCTOS SOLAMENTE
Quitar el panel para descubrir las rejillas en la parte delantera de la campana.



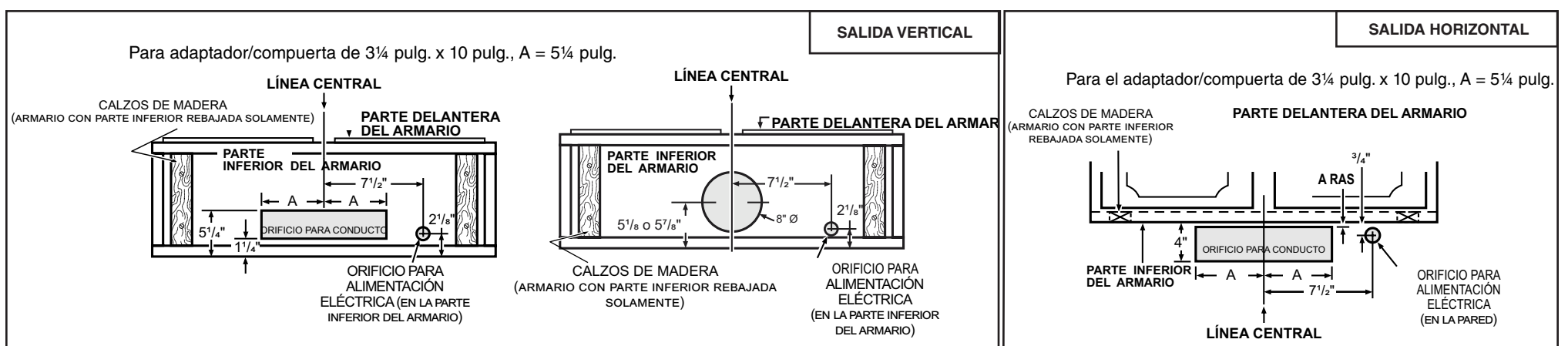
- Quitar el orificio punzonado de la salida eléctrica en la parte superior o en la parte trasera de la campana.
- INSTALACIÓN CON CONDUCTOS SOLAMENTE
Quitar el orificio punzonado apropiado para el conducto.



Instalar la compuerta/conector de conducto sobre el orificio usando los tallos como se muestra arriba.

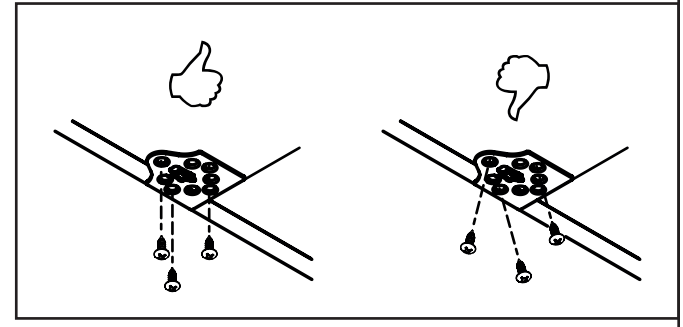
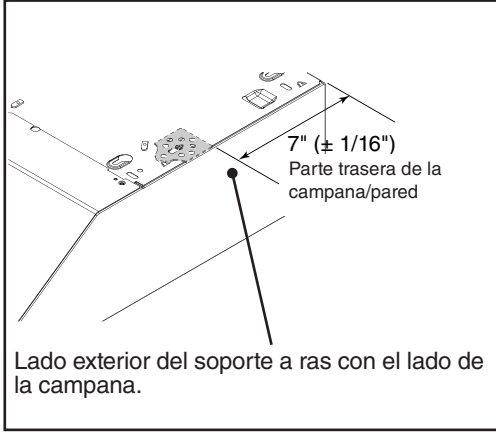
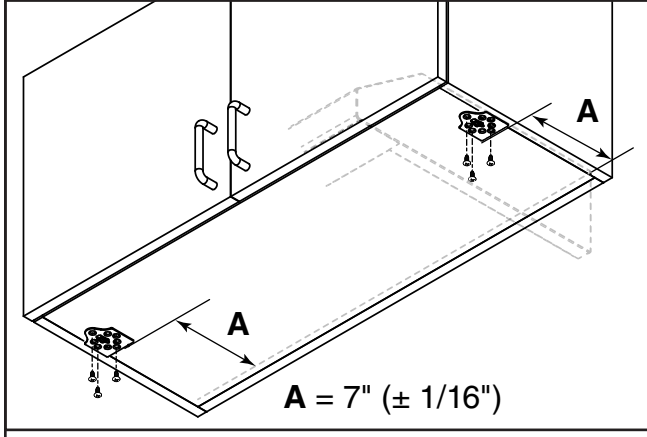
4 REALIZAR EL RECORTE

Corte el orificio de acceso al conducto y el para el cableado eléctrico, en el armario o en la pared, según el diagrama adecuado abajo (para instalación sin conductos, corte sólo el orificio para el cableado eléctrico).



INSTALAR LOS SOPORTES DE MONTAJE OPCIONALES TEMPORALES EZ1

El sistema de instalación EZ1 incluye 2 soportes (incluidos en la bolsa de piezas). Use estos soportes para mantener TEMPORALMENTE la campana al armario durante la instalación. Si no usados, pasar al paso 5.



5 INSTALAR LA CAMPANA

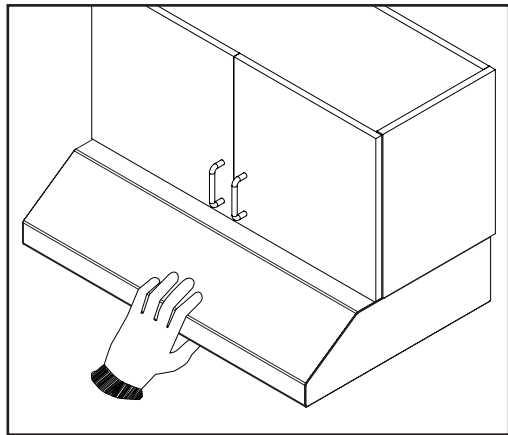
Pasar el cable de alimentación de la vivienda del panel de distribución hacia el lugar de instalación de la campana. Pasar el cable de alimentación de la vivienda en la campana a través de la abrazadera previamente instalada al paso 3.

CON SOPORTES EZ1

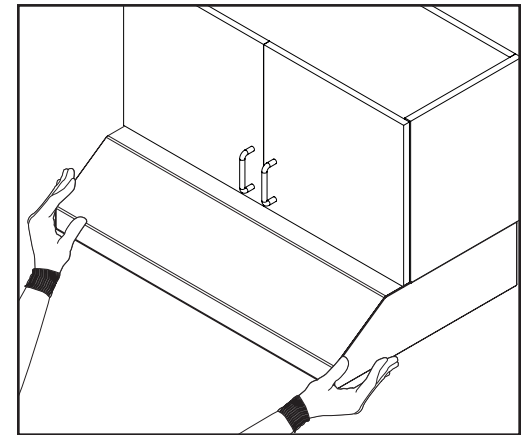
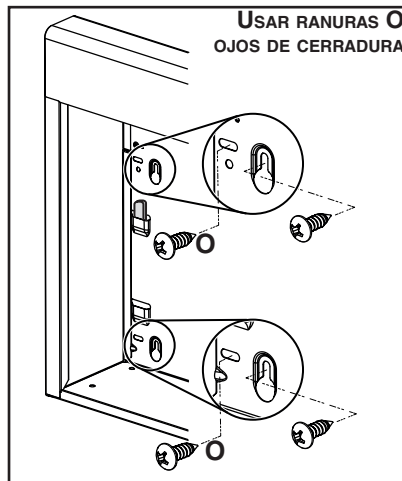
SIN SOPORTES EZ1

Colgar la campana a los soportes usando los dos (2) ORIFICIOS DELANTEROS rebajados. Deslizar la campana hacia la pared hasta que la campana sea completamente engranada.

Se recomienda que dos instaladores instalen la campana debido a su peso.

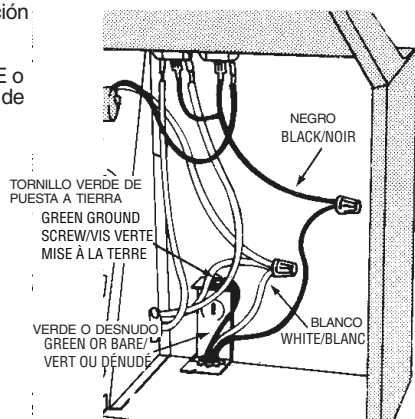


MIENTRAS MANTENIENDO LA CAMPANA, sujetar la campana al armario usando 4 tornillos para madera de cabeza redonda (incluidos en la bolsa de piezas). Usar 2 tornillos por lado.



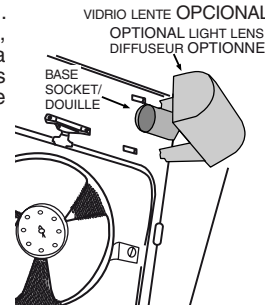
6 REALIZAR LAS CONEXIONES

Conectar el cable de alimentación eléctrica a la campana como sigue: NEGRO a NEGRO, BLANCO a BLANCO y VERDE o hilo desnudo a tornillo VERDE de puesta a tierra. Reinstalar la cubierta del cableado.



7 INSTALAR LA BOMBILLA

Instalar una bombilla LED (no incluida). Debe estar de tipo A19 con base E26, máximo de 75 vatios. Si se usa una bombilla incandescente (75 vatios máximo), el vidrio lente (número de pieza S99110437) debe utilizarse.



8 FUNCIONAMIENTO

Campanas con interruptores oscilante:

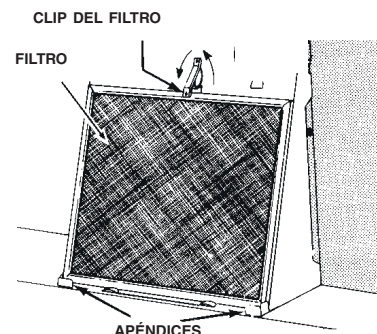
El ventilador y la luz están controlados individualmente por un interruptor oscilante. El interruptor de la luz tiene dos posiciones, ENCENDIDO ("ON") y APAGADO ("OFF"). El interruptor del ventilador tiene tres posiciones - ALTA ("HIGH"), BAJA ("LOW") y APAGADO ("OFF"). (El interruptor para APAGADO está en la posición en medio.)

Campanas con botones de control:

El botón derecho permite controlar la luz y el izquierdo el ventilador. Gire el botón de la luz en el SENTIDO DE LAS AGUJAS DEL RELOJ para encender la luz a ALTA intensidad. Sigue GIRANDO EL BOTÓN EN EL MISMO SENTIDO para bajar la intensidad. Gire el botón COMPLETAMENTE EN SENTIDO CONTRARIO A LAS AGUJAS DEL RELOJ para apagar la luz. Gire el botón del ventilador en el SENTIDO DEL GIRO DE LAS AGUJAS DEL RELOJ para poner en marcha el ventilador a velocidad ALTA. Sigue GIRANDO EL BOTÓN EN EL MISMO SENTIDO para bajar la velocidad. Gire el botón COMPLETAMENTE EN SENTIDO CONTRARIO A LAS AGUJAS DEL RELOJ (más allá de la velocidad alta) para APAGAR el ventilador.

9 LIMPIEZA Y MANTENIMIENTO

- Los filtros de grasa deberían limpiarse con frecuencia. Use una disolución de agua tibia y detergente para vajilla. Los filtros de grasa se pueden lavar en el lavaplatos.
- Para retirar el filtro, girar el clip del filtro hacia un lado. Cuando se instala el filtro, asegúrese de que el filtro se deslice debajo de los apéndices en la parte trasera del compartimento del ventilador. Girar el clip del filtro para que las flechas del clip apunten hacia el frente y la parte trasera de la campana.
- La hélice debería limpiarse con frecuencia. Use un trapo limpio empapado con una disolución de agua tibia y detergente.



FILTRO DUCTFREE (ALGUNOS MODELOS SOLAMENTE)

- Para retirar el filtro, girar el clip del filtro hacia un lado. El filtro Ductfree no se puede lavar, y durará hasta seis (6) meses con un uso normal. Coloque de nuevo el filtro cuando el lado de color se torne sucio o se decolore. Cuando se instala un filtro, asegúrese de que el filtro se deslice por debajo de los apéndices en la parte trasera del compartimento del ventilador. ASEGURESE DE QUE EL LADO COLOREADO DEL FILTRO QUEDE ENSEGUIDA DEL VENTILADOR, CUANDO SE INSTALA EL FILTRO. Girar el clip del filtro para que las flechas del clip apunten hacia el frente y la parte trasera de la campana.

Para las directrices de instalación conforme a la ADA, por favor, ingrese su número de modelo en nuestro sitio web.